

# Samuraj v.1

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **12.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.515 kg (8.4%)	80.5 %	2
Grain	Red Active - Viking Malt	1 kg (16.4%)	79 %	40
Grain	Viking Pale Ale malt	4.5 kg (73.6%)	80 %	5
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	19.75 g	60 min	11.2 %
Boil	Magnum	30.52 g	60 min	12.09 %
Boil	Lublin (Lubelski)	30 g	15 min	3 %
Boil	Lublin (Lubelski)	30 g	0 min	3 %
Boil	idaho	40 g	0 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis