

test brewmaniacex

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77.2 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77.2C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Motueka	20 g	15 min	7 %
Boil	Rakau (NZ)	20 g	15 min	9.5 %
Whirlpool	Motueka	30 g	1 min	7 %
Whirlpool	Rakau (NZ)	20 g	1 min	9.5 %
Boil	El Dorado	15 g	15 min	11.7 %
Dry Hop	Motueka	50 g	5 day(s)	7 %
Dry Hop	Rakau (NZ)	60 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	60 ml	---