

Eryk Viking

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **5.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód zakwaszający Weyermann	0.2 kg (5.6%)	10 %	7
Grain	Castle Pale Ale	3 kg (83.3%)	80 %	8
Grain	Płatki pszeniczne	0.2 kg (5.6%)	60 %	3
Grain	Płatki owsiane	0.2 kg (5.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	15 g	50 min	7.5 %
Boil	Sybilla	15 g	10 min	5.7 %
Aroma (end of boil)	Sybilla	20 g	1 min	5.7 %
Aroma (end of boil)	Hibickus	10 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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lallemand Lalbrew New England Ale Yeast	Ale	Dry	11 g	---
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