

## ALANIA 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **40.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **37.9 liter(s)** of **76C** water or to achieve **64.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (73%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2 kg (14.6%)  | 83 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (7.3%)   | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (3.6%) | 85 %  | 3   |
| Sugar | Glukoza              | 0.2 kg (1.5%) | 100 % | 1   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 5 g    | 60 min   | 12 %       |
| Boil      | Citra  | 45 g   | 20 min   | 12 %       |
| Whirlpool | Citra  | 100 g  | 20 min   | 12 %       |
| Dry Hop   | Mosaic | 50 g   | 4 day(s) | 10 %       |
| Dry Hop   | Mosaic | 50 g   | 2 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 33 g   | Fermentis  |

## Extras

| Type        | Name                       | Amount | Use for | Time |
|-------------|----------------------------|--------|---------|------|
| Water Agent | Chlorek wapniowy (roztwór) | 7 g    | Mash    | ---  |
| Water Agent | Gips piwowarski            | 10 g   | Mash    | ---  |