

# Milijon Vintage IPA

- Gravity **16.8 BLG**
- ABV ---
- IBU **75**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Maris Otter Fawcett   | 6 kg (92.3%)   | 80.3 % | 6   |
| Grain | Pale Amber Fawcett    | 0.25 kg (3.8%) | 75 %   | 68  |
| Grain | CAramel Dark Bestmalz | 0.25 kg (3.8%) | 75 %   | 90  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Bramling   | 100 g  | 60 min | 5 %        |
| Boil    | Bramling   | 50 g   | 15 min | 5 %        |
| Boil    | First Gold | 50 g   | 10 min | 8 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |