Modern Drinking

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **68**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.3 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	6 kg *(92.3%)*	80 %	5
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	5 min	10 %
Aroma (end of boil)	Mosaic	100 g	0 min	10 %
Whirlpool	Mosaic	100 g	50 min	10 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.