Smoczek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg *(96.3%)*	80 %	5
Grain	Biscuit Malt	0.1 kg *(3.7%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	7 g	55 min	12.4 %
Aroma (end of boil)	Styrian Dragon	15 g	5 min	7.3 %
Whirlpool	Styrian Dragon	20 g	1 min	7.3 %
Dry Hop	Styrian Dragon	45 g	3 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---