

14z48

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **67.5 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **67.5C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale Zero | 5.35 kg (74.8%) | 80 % | 6.5 |
| Grain | Wiedeński Viking | 1 kg (14%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.4 kg (5.6%) | 85 % | 3 |
| Grain | Karmelowy 30 EBC Viking | 0.3 kg (4.2%) | --- % | 30 |
| Grain | Caraaroma (R) 300-400 EBC | 0.1 kg (1.4%) | --- % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Simcoe 13,3 % aa | 25 g | 60 min | 13.3 % |
| Boil | Simcoe 13,3 % aa | 25 g | 40 min | 13.3 % |
| Boil | Amarillo 8,9 % aa | 35 g | 15 min | 8.9 % |
| Boil | Cascade 6,8 % aa | 25 g | 5 min | 6.8 % |
| Dry Hop | Cascade 6,8 % aa | 25 g | 7 day(s) | 6.8 % |
| Dry Hop | CTZ 12,2 % aa | 25 g | 7 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 3 g | Mash | 80 min |
| Fining | Whirlfloe T | 2 g | Boil | 10 min |