

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	---