

Athanium IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **8.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Crisp Nr19 Maris Otter | 5 kg (80%) | 85 % | 6 |
| Grain | Platki owsiane | 0.3 kg (4.8%) | 85 % | 3 |
| Grain | Viking Red Malt | 0.5 kg (8%) | 80 % | 80 |
| Grain | Simpsons - Imperial Malt | 0.45 kg (7.2%) | 85 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 14.5 % |
| Boil | Herkules | 10 g | 60 min | 16.3 % |
| Aroma (end of boil) | Athanium | 40 g | 10 min | 4.7 % |
| Whirlpool | Athanium | 60 g | 20 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-134 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |