

## In a dream

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.1%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (17.7%)	80 %	4
Grain	Pszeniczny	1 kg (17.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3
Adjunct	Pszenica niesłodowana	0.25 kg (4.4%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Passion	10 g	60 min	11.7 %
Boil	Pacific Gem	10 g	60 min	15.3 %
Boil	Halertau Ariana	10 g	60 min	11.7 %
Whirlpool	Southern Passion	10 g	0 min	11.7 %
Whirlpool	Pacific Gem	10 g	0 min	15.3 %
Whirlpool	Halertau Ariana	10 g	0 min	11.7 %
Dry Hop	Southern Passion	30 g	5 day(s)	11.7 %
Dry Hop	Pacific Gem	30 g	5 day(s)	15.3 %
Dry Hop	Halertau Ariana	30 g	5 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	500 ml	Fermentum Mobile

## Notes

- <http://www.fontspace.com/vigilante-typeface-corp/vtc-nuetattooscript>  
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