

## prima3 KW

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1335 liter(s)**
- Total mash volume **1780 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **1335 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **921.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	350 kg (78.7%)	80 %	5
Grain	Abbey Castle	10 kg (2.2%)	80 %	45
Grain	Płatki owsiane	45 kg (10.1%)	85 %	3
Grain	Pszeniczny	40 kg (9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	160 g	0 min	13 %
Boil	Columbus/Tomahawk/Zeus	700 g	60 min	15.5 %
Boil	Simcoe	160 g	5 min	13.2 %
Boil	Chinook	160 g	5 min	13 %
Boil	Columbus/Tomahawk/Zeus	300 g	50 min	15.5 %
Boil	Simcoe	160 g	0 min	13.2 %
Boil	Chinook	200 g	0 min	13 %
Boil	Simcoe	200 g	0 min	13.2 %
Boil	Simcoe	400 g	0 min	13.2 %
Whirlpool	Citra	500 g	20 min	12 %

Boil	Chinook	400 g	0 min	13 %
Whirlpool	Amarillo	1300 g	20 min	9.5 %
Whirlpool	Simcoe	700 g	20 min	13.2 %
Whirlpool	Chinook	600 g	20 min	13 %
Dry Hop	Citra	800 g	5 day(s)	12 %
Dry Hop	Simcoe	800 g	5 day(s)	13.2 %
Dry Hop	Mosaic	500 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	1000 g	---