

Single Idaho IV

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **53**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32.3%)	80 %	5
Grain	Pilzneński	1.5 kg (48.4%)	81 %	4
Grain	Pszeniczny	0.3 kg (9.7%)	85 %	4
Grain	płatki ryżowe	0.2 kg (6.5%)	--- %	---
Grain	Płatki owsiane	0.1 kg (3.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	idaho	20 g	60 min	13.5 %
Whirlpool	idaho	40 g	0 min	13.5 %
Dry Hop	idaho	40 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis