

# The Alchemist v.1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **89**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (78.3%)	80 %	5
Grain	Strzegom Wiedeński	0.75 kg (13%)	79 %	10
Grain	Strzegom Pszeniczny	0.4 kg (7%)	81 %	6
Grain	Strzegom Monachijski typ II	0.1 kg (1.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	16.5 %
Boil	Amarillo	15 g	25 min	7.3 %
Boil	Citra	15 g	15 min	11.6 %
Boil	Cascade	10 g	15 min	5.3 %
Boil	Amarillo	10 g	15 min	7.3 %
Aroma (end of boil)	Cascade	10 g	0 min	5.3 %
Aroma (end of boil)	Citra	10 g	0 min	11.6 %
Dry Hop	Citra	45 g	2 day(s)	11.6 %
Dry Hop	Cascade	30 g	2 day(s)	5.3 %
Dry Hop	Amarillo	25 g	2 day(s)	7.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	50 g	Bottling	2 min
Fining	Mech Irlandzki	5 g	Boil	10 min