

The Alchemist v.2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **84**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

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

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Soufflet	4 kg (78.4%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.8%)	79 %	10
Grain	Wheat, Flaked	0.5 kg (9.8%)	77 %	4
Grain	Monachijski II - Viking Malt	0.1 kg (2%)	78 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus (USA)	40 g	60 min	12.6 %
Boil	Zeus (USA)	6 g	25 min	15.5 %
Boil	Centennial (USA)	6 g	25 min	9.5 %
Boil	Zeus (USA)	6 g	15 min	15.5 %
Boil	Calypso (USA)	6 g	15 min	14.7 %
Boil	Sorachi Ace (USA)	6 g	15 min	12.5 %
Boil	Centennial (USA)	6 g	15 min	9.5 %
Aroma (end of boil)	Calypso (USA)	10 g	5 min	14.7 %
Aroma (end of boil)	Sorachi Ace (USA)	10 g	5 min	12.5 %
Dry Hop	Zeus (USA)	25 g	3 day(s)	15.5 %

Dry Hop	Calypso (USA)	25 g	3 day(s)	14.7 %
Dry Hop	Sorachi Ace (USA)	25 g	3 day(s)	12.5 %
Dry Hop	Centennial (USA)	25 g	3 day(s)	9.5 %