

Thrash metal

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **7.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsner steinbach	4 kg (80%)	80 %	4
Grain	red ale viking malt	0.5 kg (10%)	75 %	70
Grain	Žytņi	0.5 kg (10%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	12.6 %
Dry Hop	Strata	100 g	5 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	---