

## WANDAL II

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **5.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **47.6 liter(s)**
- Total mash volume **64.6 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **47.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Viking	2.5 kg (14.7%)	61 %	5
Grain	Słód orkiszowy Weyerman	2.5 kg (14.7%)	82 %	5
Grain	Słód Eraclea Weyerman	5 kg (29.4%)	82 %	3
Grain	Słód Pale Ale Weyermann	2.5 kg (14.7%)	80 %	4
Grain	Słód Isaria 1924 Weyermann	2.5 kg (14.7%)	82 %	4
Grain	Płatki owsiane	2 kg (11.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Whirlpool	Galaxy	180 g	15 min	12 %
Dry Hop	Galaxy	200 g	2 day(s)	12 %
Dry Hop	Ekuanot	200 g	1 day(s)	10 %
Dry Hop	Mosaic	200 g	3 day(s)	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 1056 American Ale	Ale	Liquid	2500 ml	Wyeast Labs
Starter 2500 ml (10 BLG).				