

WANDAL II

- 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

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