

What's that again?

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **69**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75%) | 80 % | 5 |
| Grain | Viking Munich Malt | 0.4 kg (10%) | 78 % | 18 |
| Grain | Płatki owsiane | 0.4 kg (10%) | 60 % | 3 |
| Grain | Viking Wheat Malt | 0.2 kg (5%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 12.4 % |
| Whirlpool | Citra | 70 g | 10 min | 12.9 % |
| Dry Hop | Citra | 70 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|---------------|
| Vinje | Ale | Slant | 200 ml | Too far north |