

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (75.4%)	80 %	5
Grain	Pszeniczny	1.2 kg (17.4%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	20 g	60 min	13.6 %
Boil	Mackinac	30 g	30 min	10.5 %
Boil	Strata	30 g	0 min	13.6 %
Dry Hop	Strata	30 g	7 day(s)	13.6 %
Dry Hop	Mackinac	30 g	7 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-o5	Ale	Dry	11.5 g	fermentis