

#6 Not defined yet

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.9%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (14.4%) | 83 % | 5 |
| Grain | Weyermann - Carared | 0.5 kg (7.2%) | 75 % | 45 |
| Grain | Caramel 150 | 0.15 kg (2.2%) | 70 % | 150 |
| Grain | Platki owsiane | 0.3 kg (4.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Eureka! | 20 g | 60 min | 18 % |
| Aroma (end of boil) | Eureka! | 30 g | 10 min | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11.5 g | Lallemand |