

# Ahtanum

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **4.8**
- 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 **14 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (88.9%)	80 %	5
Grain	Oats, Flaked	0.2 kg (5.6%)	80 %	2
Grain	Rice, Flaked	0.1 kg (2.8%)	70 %	2
Grain	Barley, Flaked	0.1 kg (2.8%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	10 g	55 min	5 %
Boil	Ahtanum	15 g	5 min	5 %
Aroma (end of boil)	Ahtanum	20 g	1 min	5 %
Whirlpool	Ahtanum	15 g	5 min	5 %
Dry Hop	Ahtanum	30 g	3 day(s)	5 %