

alchemik

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **73**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (12.5%)	79 %	22
Grain	Strzegom Pszeniczny	0.5 kg (12.5%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	13.2 %
Boil	Amarillo	25 g	5 min	8.9 %
Boil	Cascade	25 g	5 min	5.8 %
Dry Hop	Amarillo	50 g	4 day(s)	8.9 %
Dry Hop	Mosaic	50 g	4 day(s)	13.2 %
Dry Hop	Citra	50 g	4 day(s)	12.5 %
Dry Hop	Cascade	50 g	4 day(s)	5.8 %
Boil	Citra	25 g	5 min	12.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis