

# Athanum IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **8.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Nr19 Maris Otter	5 kg (80%)	85 %	6
Grain	Platki owsiane	0.3 kg (4.8%)	85 %	3
Grain	Viking Red Malt	0.5 kg (8%)	80 %	80
Grain	Simpsons - Imperial Malt	0.45 kg (7.2%)	85 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	14.5 %
Boil	Herkules	10 g	60 min	16.3 %
Aroma (end of boil)	Athanum	40 g	10 min	4.7 %
Whirlpool	Athanum	60 g	20 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-134	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min