

# Come or Nick

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **11.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (68%)	80 %	5
Grain	Monachijski	1 kg (19.4%)	80 %	16
Grain	Strzegom karmelowy Viking Malt Strzegom	0.5 kg (9.7%)	70 %	150
Grain	Płatki owsiane	0.15 kg (2.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub	20 g	50 min	12 %
Aroma (end of boil)	Sybilla	50 g	1 min	7 %
Dry Hop	Ariana	50 g	4 day(s)	12.1 %
Dry Hop	Sybilla	50 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Węglan Wapnia	7 g	Mash	60 min
Other	Wit.C	1.5 g	Secondary	10 day(s)
Other	Wit.C	1.5 g	Bottling	---