

# Eventowiec

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (51.3%)	70 %	7
Grain	Barley, Flaked	0.4 kg (5.1%)	70 %	4
Grain	Oats, Flaked	0.4 kg (5.1%)	80 %	2
Grain	Viking Pilsner malt	2 kg (25.6%)	70 %	4
Grain	Melanoiden Malt	1 kg (12.8%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	35 g	5 min	13.2 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Whirlpool	Centennial	20 g	5 min	10.5 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP067	Ale	Liquid	30 ml	WhiteLabs
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