

# Fuck Sake

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.9%)	80 %	5
Grain	Rice, Flaked	2 kg (34.8%)	70 %	2
Grain	Caramel Sweet	0.25 kg (4.3%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	20 g	5 min	12 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	skorki	50 g	Mash	60 min
Flavor	sok	10 g	Secondary	7 day(s)