

Leser

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **5.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (78.6%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (21.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Citra | 60 g | 20 min | 12 % |
| Boil | Mosaic | 30 g | 20 min | 10 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Whirlpool | Cascade | 30 g | 10 min | 6 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |