

Mglak

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **5.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (62.8%)	80 %	5
Grain	Viking Wheat Malt	1.4 kg (18.7%)	83 %	5
Grain	Płatki owsiane	0.585 kg (7.8%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (6.7%)	60 %	3
Grain	Dekstrynowy Viking Malt	0.3 kg (4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	5 g	30 min	11.6 %
Aroma (end of boil)	Azacca	30 g	5 min	11.9 %
Whirlpool	Mosaic	25 g	30 min	11.6 %
Whirlpool	Centennial	30 g	30 min	4.7 %
Whirlpool	Simcoe	30 g	30 min	13.2 %
Whirlpool	Vic Secret	30 g	30 min	18.5 %
Dry Hop	Sabro	30 g	4 day(s)	15.8 %

W 4. dniu fermentacji

Dry Hop	Vic Secret	30 g	4 day(s)	18.5 %
W 4. dniu fermentacji				
Dry Hop	Cascade	10 g	4 day(s)	5.5 %
W 4. dniu fermentacji				
Dry Hop	Sabro	90 g	3 day(s)	15.8 %
Dry Hop	Centennial	40 g	3 day(s)	4.7 %
Dry Hop	El Dorado	30 g	3 day(s)	11.6 %
Dry Hop	Cascade	20 g	3 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis