

# Nidhogg

- Gravity **15.9 BLG**
- ABV ---
- IBU **79**
- SRM **12.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (86.2%)	80 %	4
Grain	Aromatic Malt	0.5 kg (8.6%)	78 %	51
Grain	Fawcett - Dark Crystal	0.3 kg (5.2%)	71 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	38 g	60 min	13.5 %
Boil	Hbc 343	25 g	15 min	10.6 %
Boil	Centennial	30 g	10 min	8.5 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Aroma (end of boil)	Centennial	10 g	3 min	10.5 %
Aroma (end of boil)	HBC 342	10 g	3 min	10.6 %

## Yeasts

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