

## Player no. 1

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **60**
- SRM **5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (46.2%)  | 81 %  | 5   |
| Grain | Weyermann - Wheat Malt   | 2 kg (30.8%)  | 85 %  | 5   |
| Grain | Weyermann - Rye Malt     | 1 kg (15.4%)  | 85 %  | 7   |
| Grain | Oats, Flaked             | 0.5 kg (7.7%) | 80 %  | 2   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 35 g   | 30 min   | 11.7 %     |
| Boil    | Amarillo               | 40 g   | 25 min   | 9.6 %      |
| Boil    | Centennial             | 20 g   | 7 min    | 11.1 %     |
| Boil    | Cascade                | 25 g   | 7 min    | 7.6 %      |
| Dry Hop | Mosaic                 | 20 g   | 2 day(s) | 12 %       |
| Dry Hop | Amarillo               | 40 g   | 2 day(s) | 9.5 %      |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| s-04        | Ale         | Slant       | 800 ml        | BB                |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | Whirlflock  | 1 g           | Boil           | 15 min      |