

# Single Mohican

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **13.9**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (37%)	80 %	5
Grain	Strzegom Karmel 30	2 kg (24.7%)	75 %	30
Grain	Strzegom Bursztynowy	1 kg (12.3%)	70 %	49
Grain	Viking Pilsner malt	1 kg (12.3%)	82 %	4
Grain	Strzegom Karmel 150	0.6 kg (7.4%)	75 %	150
Grain	Strzegom Monachijski typ I	0.5 kg (6.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	40 g	60 min	16.5 %
Aroma (end of boil)	Tomahawk	20 g	10 min	16.5 %
Dry Hop	Tomahawk	30 g	4 day(s)	16.5 %

## Yeasts

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