

# Test Conanów

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **67 C**, Time **666 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **666 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 5.56 kg (95.5%) | 80 %  | 5   |
| Grain | Viking Caramel Aromatic | 0.26 kg (4.5%)  | 75 %  | 180 |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Amarillo  | 15 g   | 50 min   | 9 %        |
| Boil    | El Dorado | 15 g   | 50 min   | 15 %       |
| Boil    | Amarillo  | 15 g   | 20 min   | 9 %        |
| Boil    | El Dorado | 15 g   | 20 min   | 15 %       |
| Boil    | Amarillo  | 20 g   | 2 min    | 9 %        |
| Boil    | El Dorado | 20 g   | 2 min    | 15 %       |
| Dry Hop | Amarillo  | 25 g   | 4 day(s) | 9 %        |
| Dry Hop | El Dorado | 17 g   | 4 day(s) | 15 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Vermont Ale | Ale  | Slant | 145 ml | Yeast Bay  |