

Two Captains - Nogne O clone

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **166**
- SRM **7.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **49.9 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **35.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (87%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (3.3%)	78 %	4
Grain	Cara Malt - Thomas Fawcett	0.25 kg (1.7%)	78 %	20
Grain	Cara Crystal - Brewferm	0.5 kg (3.3%)	78 %	120
Sugar	Sugar, Table (Sucrose)	0.7 kg (4.7%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	150 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	45 min	15.5 %
Boil	Simcoe	60 g	30 min	11.4 %
Boil	Centennial	80 g	1 min	8.5 %
Boil	Simcoe	100 g	1 min	11.4 %

Dry Hop	Columbus/Tomahawk/Zeus	60 g	7 day(s)	15.5 %
Dry Hop	Centennial	60 g	7 day(s)	8.5 %
Dry Hop	Simcoe	60 g	7 day(s)	11.4 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	3 day(s)	15.5 %
Dry Hop	Centennial	20 g	3 day(s)	8.5 %
Dry Hop	Simcoe	20 g	3 day(s)	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	200 ml	---