

Van Dhal

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (76.9%)	80 %	5
Grain	Pszeniczny	1 kg (12.8%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (6.4%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.8%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Challenger	25 g	10 min	7 %
Boil	Summit	25 g	10 min	14.3 %
Whirlpool	athanum	25 g	0 min	4 %
Whirlpool	pacyifica	25 g	0 min	4.8 %
Dry Hop	Ahtanum	55 g	3 day(s)	5 %
Dry Hop	Equinox	23 g	3 day(s)	13.1 %
Dry Hop	Amarillo	47 g	3 day(s)	9.5 %
Dry Hop	Dr Rudi	50 g	3 day(s)	11.8 %

Dry Hop	Glacier	50 g	3 day(s)	5.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis