

What's that again?

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **69**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Viking Munich Malt	0.4 kg (10%)	78 %	18
Grain	Platki owsiane	0.4 kg (10%)	60 %	3
Grain	Viking Wheat Malt	0.2 kg (5%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12.4 %
Whirlpool	Citra	70 g	10 min	12.9 %
Dry Hop	Citra	70 g	3 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vinje	Ale	Slant	200 ml	Too far north