

Worek zacierny TEST IPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **57**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	55 min	12.8 %
Boil	Chinook	2 g	25 min	12.8 %
Boil	Mosaic	2 g	25 min	12.4 %
Boil	Simcoe	2 g	25 min	13.1 %
Boil	Amarillo	2 g	25 min	8.8 %
Boil	Equinox	2 g	25 min	13.4 %
Boil	MIX	10 g	15 min	12.1 %
Boil	MIX	10 g	10 min	12.1 %
Boil	MIX	10 g	5 min	12.1 %
Boil	MIX	10 g	0 min	12.1 %

Yeasts

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