

## Yankee II vol. 1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Rice, Flaked	0.5 kg (8.3%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ADHA 484	40 g	60 min	10.6 %
Boil	ADHA 484	25 g	15 min	10.6 %
Boil	ADHA 484	25 g	5 min	10.6 %
Whirlpool	ADHA 484	25 g	0 min	10.6 %
Dry Hop	ADHA 484	25 g	4 day(s)	10.6 %

### Yeasts

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