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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **7.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (25%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (25%) | 82 % | 4 |
| Grain | Viking Munich Malt | 2 kg (25%) | 78 % | 22 |
| Grain | Viking Wheat Malt | 2 kg (25%) | 83 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 0.4 ml | --- |

Notes

- Drożdże z 22 XII, gęstwa po Dark IPA
Feb 28, 2019, 10:43 AM