

# ALANIA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **67 liter(s)**
- Trub loss **3 %**
- Size with trub loss **70.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **84.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **44.6 liter(s)**
- Total mash volume **61.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **44.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **56.6 liter(s)** of **76C** water or to achieve **84.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12.5 kg (74.8%)	80 %	5
Grain	Strzegom Pszeniczny	2.5 kg (15%)	81 %	6
Grain	Płatki owsiane	1.5 kg (9%)	85 %	3
Adjunct	Glukoza	0.22 kg (1.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	45 g	20 min	12 %
Whirlpool	Citra	100 g	30 min	12 %
Dry Hop	Mosaic	100 g	6 day(s)	10 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	33 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips	10 g	Mash	60 min
Water Agent	Chlorek wapniowy (roztwór)	7 g	Mash	60 min