

# domrep

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **65**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	50 g	60 min	6.5 %
Boil	Equinox	30 g	20 min	13.5 %
Boil	Cascade PL	50 g	15 min	8 %
Dry Hop	Cascade PL	50 g	4 day(s)	8 %

## Yeasts

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