

landryn 3

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **59**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (58.8%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.2 kg (3.9%) | 61 % | 5 |
| Grain | jezmienny pale ale zero | 1.5 kg (29.4%) | 79 % | 6 |
| Grain | Monachijski Ciemny Steinbach | 0.4 kg (7.8%) | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil | Marynka | 40 g | 50 min | 10 % |
| Boil | Magnum | 20 g | 10 min | 13.5 % |
| Dry Hop | Hallertau Tradition | 50 g | 4 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |