

# Over The Horizon

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **101**
- SRM **12.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **74C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (63.6%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	60 g	60 min	14 %
Aroma (end of boil)	Horizon	30 g	0 min	14 %
Aroma (end of boil)	Mosaic	30 g	0 min	13.2 %
Aroma (end of boil)	Ekuanot	30 g	0 min	14.5 %
Dry Hop	Mosaic	60 g	2 day(s)	13.2 %
Dry Hop	Horizon	30 g	2 day(s)	14 %

## Yeasts

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