

## prima3

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **7.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1299 liter(s)**
- Total mash volume **1732 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **1299 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **945.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt              | 200 kg (46.2%) | 80 %  | 5   |
| Grain | Weyermann - Bohemian Pilsner Malt | 100 kg (23.1%) | 81 %  | 4   |
| Grain | Monachijski                       | 50 kg (11.5%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński                | 50 kg (11.5%)  | 79 %  | 10  |
| Grain | Pszeniczny                        | 25 kg (5.8%)   | 85 %  | 4   |
| Grain | cararoma                          | 8 kg (1.8%)    | 75 %  | 300 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Chinook                | 160 g  | 60 min | 13 %       |
| Boil    | Columbus/Tomahawk/Zeus | 160 g  | 60 min | 15.5 %     |
| Boil    | Simcoe                 | 160 g  | 60 min | 13.2 %     |
| Boil    | Chinook                | 160 g  | 50 min | 13 %       |
| Boil    | Columbus/Tomahawk/Zeus | 160 g  | 50 min | 15.5 %     |
| Boil    | Simcoe                 | 160 g  | 50 min | 13.2 %     |
| Boil    | Chinook                | 200 g  | 30 min | 13 %       |

|           |                        |        |        |        |
|-----------|------------------------|--------|--------|--------|
| Boil      | Columbus/Tomahawk/Zeus | 200 g  | 30 min | 15.5 % |
| Boil      | Simcoe                 | 200 g  | 30 min | 13.2 % |
| Boil      | Simcoe                 | 400 g  | 15 min | 13.2 % |
| Whirlpool | Citra                  | 500 g  | 20 min | 12 %   |
| Boil      | Chinook                | 400 g  | 15 min | 13 %   |
| Whirlpool | Amarillo               | 1300 g | 20 min | 9.5 %  |
| Whirlpool | Simcoe                 | 700 g  | 20 min | 13.2 % |
| Whirlpool | Chinook                | 600 g  | 20 min | 13 %   |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 1000 g | ---        |