

Single Mohican

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **13.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (37%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 2 kg (24.7%) | 75 % | 30 |
| Grain | Strzegom Bursztynowy | 1 kg (12.3%) | 70 % | 49 |
| Grain | Viking Pilsner malt | 1 kg (12.3%) | 82 % | 4 |
| Grain | Strzegom Karmel 150 | 0.6 kg (7.4%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Tomahawk | 40 g | 60 min | 16.5 % |
| Aroma (end of boil) | Tomahawk | 20 g | 10 min | 16.5 % |
| Dry Hop | Tomahawk | 30 g | 4 day(s) | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|