

# Szaman

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **65**
- SRM **9.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (56.3%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (6.3%)	75 %	59
Grain	Viking Munich Malt	3 kg (37.5%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	13 %
Boil	African Queen	20 g	15 min	13.5 %
Boil	Southern passion	20 g	10 min	13 %
Dry Hop	African Queen	10 g	3 day(s)	13.5 %
Dry Hop	Southern passion	10 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis