

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 |