

## test

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Pszeniczny	1.5 kg (30%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sabro	13 g	60 min	11 %
Whirlpool	Nelson Sauvín	125 g	0 min	11 %
Dry Hop	Nelson Sauvín	150 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lalemand new england	Ale	Dry	11 g	---