

THE ALCHEMIST

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **75**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 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	4.5 kg (78.3%)	80 %	5.5
Zacieranie 69°C - 60 minut tylko słód Pale Ale				
Grain	Pszeniczny	0.4 kg (7%)	85 %	3
Zacieranie 78°C - 5 minut				
Grain	Strzegom Wiedeński	0.75 kg (13%)	79 %	7
Zacieranie 78°C - 5 minut				
Grain	Strzegom Monachijski typ II	0.1 kg (1.7%)	79 %	16
Zacieranie 78°C - 5 minut				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	13.4 %
Boil	Mosaic	6 g	25 min	12.8 %
Boil	Amarillo	6 g	25 min	8 %
Boil	Mosaic	6 g	15 min	12.8 %
Boil	Citra	6 g	15 min	12.6 %
Boil	Amarillo	6 g	15 min	8 %

Whirlpool	Cascade	10 g	0 min	6.9 %
Whirlpool	Citra	10 g	0 min	12.6 %
Dry Hop	Mosaic	25 g	3 day(s)	12.8 %
Dry Hop	Citra	25 g	3 day(s)	12.6 %
Dry Hop	Amarillo	25 g	3 day(s)	8 %
Dry Hop	Cascade	25 g	3 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis