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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **7.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (25%)	80 %	5
Grain	Viking Pilsner malt	2 kg (25%)	82 %	4
Grain	Viking Munich Malt	2 kg (25%)	78 %	22
Grain	Viking Wheat Malt	2 kg (25%)	83 %	5

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	0.4 ml	---

### Notes

- Drożdże z 22 XII, gęstwa po Dark IPA  
*Feb 28, 2019, 10:43 AM*