

## #18 I

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (21.4%)	83 %	5
Grain	Weyermann - Rye Malt	0.2 kg (7.1%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	12.5 %
Whirlpool	Amarillo	15 g	30 min	9.5 %
Whirlpool	Citra	15 g	30 min	12 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %
Dry Hop	Citra	15 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis