

#18 The alchemist

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **72**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

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

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (78.3%)	79 %	6
Grain	Strzegom Wiedeński	0.75 kg (13%)	79 %	10
Grain	Strzegom Pszeniczny	0.4 kg (7%)	81 %	6
Grain	Strzegom Monachijski typ II	0.1 kg (1.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	16.5 %
Boil	Mosaic	6 g	25 min	12.6 %
Boil	Amarillo	6 g	25 min	7.8 %
Boil	Mosaic	6 g	15 min	12.6 %
Boil	Citra	6 g	15 min	12.6 %
Boil	Cascade PL	6 g	15 min	5.5 %
Boil	Amarillo	6 g	15 min	7.8 %
Whirlpool	Cascade PL	10 g	0 min	7.8 %
Whirlpool	Citra	10 g	0 min	12.6 %
Dry Hop	Mosaic	25 g	2 day(s)	12.6 %

Dry Hop	Citra	25 g	2 day(s)	12.6 %
Dry Hop	Cascade PL	25 g	2 day(s)	7.8 %
Dry Hop	Amarillo	25 g	2 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Compac Cg	1 g	Boil	10 min