

# ADHA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **66.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **63 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **49 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **66.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (85.7%)	80 %	5
Grain	Weyermann - Carapils	1 kg (7.1%)	78 %	4
Grain	Caramel/Crystal Malt - 40L	1 kg (7.1%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Adha 529	50 g	30 min	12.4 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	ADHA 529	50 g	5 min	12.4 %
Dry Hop	Cascade	60 g	4 day(s)	6 %

Przed butelkowaniem

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	46 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	10 min