

# Alchemik

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **82**
- SRM **4.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 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 (79.6%)	80 %	5
Grain	Weyermann - Vienna Malt	0.75 kg (13.3%)	81 %	8
Grain	Viking Wheat Malt	0.4 kg (7.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %
Boil	Mosaic	6 g	25 min	10 %
Boil	Amarillo	6 g	25 min	9.5 %
Boil	Mosaic	6 g	15 min	10 %
Boil	Citra	6 g	15 min	12 %
Boil	Cascade	6 g	15 min	6 %
Boil	Amarillo	6 g	15 min	9.5 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %

Dry Hop	Cascade	25 g	2 day(s)	6 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

- ZACIERANIE:  
69°C - przerwa maltozowa przez 60 minut (wyłącznie sód Pale Ale)  
78°C - wygrzew przez 5 minut (dodajemy pozostałe słody)  
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