

Nidhogg

- Gravity **15.9 BLG**
- ABV ---
- IBU **79**
- SRM **12.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (86.2%) | 80 % | 4 |
| Grain | Aromatic Malt | 0.5 kg (8.6%) | 78 % | 51 |
| Grain | Fawcett - Dark Crystal | 0.3 kg (5.2%) | 71 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Citra | 38 g | 60 min | 13.5 % |
| Boil | Hbc 343 | 25 g | 15 min | 10.6 % |
| Boil | Centennial | 30 g | 10 min | 8.5 % |
| Aroma (end of boil) | Citra | 10 g | 3 min | 12 % |
| Aroma (end of boil) | Centennial | 10 g | 3 min | 10.5 % |
| Aroma (end of boil) | HBC 342 | 10 g | 3 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |