

number one

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **89**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **45 min** at **75C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 30 g | 60 min | 13.2 % |
| Boil | Mosaic | 45 g | 15 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 45 g | 5 min | 13.2 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Flavor | przecier z mango | 2000 g | Secondary | 7 day(s) |
| Flavor | przecier z cytryny | 500 g | Secondary | 7 day(s) |

| | | | | |
|--------|-----------|------|------|--------|
| Fining | Whirlfloc | 10 g | Boil | 15 min |
|--------|-----------|------|------|--------|