

# SALAMANDER II

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **80**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Strzegom Bursztynowy	0.5 kg (7.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.5 %
Boil	Cascade	25 g	30 min	5.6 %
Boil	Mosaic	25 g	30 min	11.7 %
Boil	Cascade	25 g	15 min	5.6 %
Boil	Mosaic	25 g	15 min	11.7 %
Aroma (end of boil)	Cascade	25 g	0 min	5.6 %
Aroma (end of boil)	Mosaic	25 g	0 min	11.7 %
Whirlpool	Cascade	25 g	0 min	5.6 %
Whirlpool	Mosaic	25 g	0 min	11.7 %
Dry Hop	Cascade	100 g	5 day(s)	5.6 %

Dry Hop	Mosaic	100 g	5 day(s)	11.7 %
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### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	15 min
Fining	Whirlfloc	2.5 g	Boil	15 min