

Samuraj v.1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **12.7**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 0.515 kg (8.4%) | 80.5 % | 2 |
| Grain | Red Active - Viking Malt | 1 kg (16.4%) | 79 % | 40 |
| Grain | Viking Pale Ale malt | 4.5 kg (73.6%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Marynka | 19.75 g | 60 min | 11.2 % |
| Boil | Magnum | 30.52 g | 60 min | 12.09 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 3 % |
| Boil | Lublin (Lubelski) | 30 g | 0 min | 3 % |
| Boil | idaho | 40 g | 0 min | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |