

## #10 A

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **60**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (19.2%)	83 %	5
Grain	Oats, Flaked	0.1 kg (3.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	15.5 %
Boil	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Citra	10 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis