

#6 Not defined yet

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.4%)	83 %	5
Grain	Weyermann - Carared	0.5 kg (7.2%)	75 %	45
Grain	Caramel 150	0.15 kg (2.2%)	70 %	150
Grain	Platki owsiane	0.3 kg (4.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	60 min	18 %
Aroma (end of boil)	Eureka!	30 g	10 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.5 g	Lallemand