

Ahtanum

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **14**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (88.9%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.2 kg (5.6%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.1 kg (2.8%) | 70 % | 2 |
| Grain | Barley, Flaked | 0.1 kg (2.8%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Ahtanum | 10 g | 55 min | 5 % |
| Boil | Ahtanum | 15 g | 5 min | 5 % |
| Aroma (end of boil) | Ahtanum | 20 g | 1 min | 5 % |
| Whirlpool | Ahtanum | 15 g | 5 min | 5 % |
| Dry Hop | Ahtanum | 30 g | 3 day(s) | 5 % |