

ALANIA 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **37.9 liter(s)** of **76C** water or to achieve **64.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (73%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (14.6%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (7.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (3.6%) | 85 % | 3 |
| Sugar | Glukoza | 0.2 kg (1.5%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 45 g | 20 min | 12 % |
| Whirlpool | Citra | 100 g | 20 min | 12 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 33 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|---------|------|
| Water Agent | Chlorek wapniowy (roztwór) | 7 g | Mash | --- |
| Water Agent | Gips piwowarski | 10 g | Mash | --- |