

## double us

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.3%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (6.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Sabro	100 g	2 day(s)	15 %
Dry Hop	Citra	50 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	chlorek wapnia	4 g	Mash	0 min
Water Agent	wit c	4 g	Boil	0 min