

landryn 3

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **59**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.8%)	80 %	5
Grain	Słód owsiany Fawcett	0.2 kg (3.9%)	61 %	5
Grain	jezmienny pale ale zero	1.5 kg (29.4%)	79 %	6
Grain	Monachijski Ciemny Steinbach	0.4 kg (7.8%)	100 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Boil	Magnum	20 g	10 min	13.5 %
Dry Hop	Hallertau Tradition	50 g	4 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---