

# Leser

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (78.6%)	80 %	5
Grain	Monachijski	1.5 kg (21.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	20 min	12 %
Boil	Mosaic	30 g	20 min	10 %
Boil	Cascade	30 g	10 min	6 %
Whirlpool	Cascade	30 g	10 min	6 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---