

Navigator

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **1 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (62.5%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (31.3%)	80 %	5
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	15 min	15 %
Boil	El Dorado	25 g	15 min	14 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Aroma (end of boil)	El Dorado	25 g	0 min	14 %
Whirlpool	Amarillo	25 g	20 min	9.5 %
Whirlpool	El Dorado	25 g	20 min	14 %
Whirlpool	Sabro	25 g	20 min	14 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %
Dry Hop	El Dorado	50 g	5 day(s)	14 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Sabro	25 g	5 day(s)	14 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Notes

- Whirlpool - od 80C - 20 minut
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