

Próba 1

- Gravity **13.1 BLG**
- ABV ---
- IBU **33**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.25 kg (89.5%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10.5%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	30 min	13.3 %
Boil	Mosaic	5 g	25 min	11.8 %
Boil	Simcoe	5 g	20 min	13.3 %
Boil	Mosaic	5 g	15 min	11.8 %
Boil	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.8 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.3 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Whirlpool	Mosaic	25 g	0 min	11.8 %
Boil	Centennial	5 g	60 min	9.7 %
Dry Hop	Centennial	40 g	4 day(s)	9.7 %
Dry Hop	Mosaic	50 g	4 day(s)	11.8 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.8 g	Fermentis