

# Sleeping beauty

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.1%)	80 %	5
Grain	Viking Pilsner malt	1 kg (17.7%)	82 %	4
Grain	Viking Wheat Malt	1 kg (17.7%)	83 %	5
Grain	Platki owsiane	0.4 kg (7.1%)	85 %	3
Adjunct	Pszenica niesłodowana	0.25 kg (4.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Boil	Topaz	15 g	60 min	15 %
Whirlpool	Galaxy	10 g	0 min	15 %
Whirlpool	Topaz	10 g	0 min	15 %
Whirlpool	Nelson Sauvín	10 g	0 min	11 %
Dry Hop	Galaxy	10 g	5 day(s)	15 %
Dry Hop	Topaz	10 g	5 day(s)	15 %
Dry Hop	Nelson Sauvín	40 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- <http://www.fontspace.com/vigilante-typeface-corp/vtc-nuetattooscript>  
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