

# Test Conanów

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **67 C**, Time **666 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **666 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.56 kg (95.5%)	80 %	5
Grain	Viking Caramel Aromatic	0.26 kg (4.5%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	50 min	9 %
Boil	El Dorado	15 g	50 min	15 %
Boil	Amarillo	15 g	20 min	9 %
Boil	El Dorado	15 g	20 min	15 %
Boil	Amarillo	20 g	2 min	9 %
Boil	El Dorado	20 g	2 min	15 %
Dry Hop	Amarillo	25 g	4 day(s)	9 %
Dry Hop	El Dorado	17 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	145 ml	Yeast Bay