

## Two Captains - Nogne O clone

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **166**
- SRM **7.5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **49.9 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **35.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 13 kg (87%)    | 80 %  | 5   |
| Grain | Weyermann - Carapils       | 0.5 kg (3.3%)  | 78 %  | 4   |
| Grain | Cara Malt - Thomas Fawcett | 0.25 kg (1.7%) | 78 %  | 20  |
| Grain | Cara Crystal - Brewferm    | 0.5 kg (3.3%)  | 78 %  | 120 |
| Sugar | Sugar, Table (Sucrose)     | 0.7 kg (4.7%)  | 100 % | 2   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 150 g  | 90 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 45 min | 15.5 %     |
| Boil    | Simcoe                 | 60 g   | 30 min | 11.4 %     |
| Boil    | Centennial             | 80 g   | 1 min  | 8.5 %      |
| Boil    | Simcoe                 | 100 g  | 1 min  | 11.4 %     |

|         |                        |      |          |        |
|---------|------------------------|------|----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 60 g | 7 day(s) | 15.5 % |
| Dry Hop | Centennial             | 60 g | 7 day(s) | 8.5 %  |
| Dry Hop | Simcoe                 | 60 g | 7 day(s) | 11.4 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 3 day(s) | 15.5 % |
| Dry Hop | Centennial             | 20 g | 3 day(s) | 8.5 %  |
| Dry Hop | Simcoe                 | 20 g | 3 day(s) | 11.4 % |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale  | Slant | 200 ml | ---        |