Multiwitamina

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(90.3%)*	80 %	5
Grain	Castle Pale Ale	0.285 kg *(5.1%)*	80 %	8
Grain	Weyermann - Acidulated Malt	0.205 kg *(3.7%)*	80 %	6
Grain	Strzegom Karmel 300	0.05 kg *(0.9%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	15 min	10 %
Boil	Mosaic	30 g	5 min	10 %
Boil	Mosaic	30 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

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