

# The Alchemist v.1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **89**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4.5 kg (78.3%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński          | 0.75 kg (13%)  | 79 %  | 10  |
| Grain | Strzegom Pszeniczny         | 0.4 kg (7%)    | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.1 kg (1.7%)  | 79 %  | 22  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 40 g   | 60 min   | 16.5 %     |
| Boil                | Amarillo               | 15 g   | 25 min   | 7.3 %      |
| Boil                | Citra                  | 15 g   | 15 min   | 11.6 %     |
| Boil                | Cascade                | 10 g   | 15 min   | 5.3 %      |
| Boil                | Amarillo               | 10 g   | 15 min   | 7.3 %      |
| Aroma (end of boil) | Cascade                | 10 g   | 0 min    | 5.3 %      |
| Aroma (end of boil) | Citra                  | 10 g   | 0 min    | 11.6 %     |
| Dry Hop             | Citra                  | 45 g   | 2 day(s) | 11.6 %     |
| Dry Hop             | Cascade                | 30 g   | 2 day(s) | 5.3 %      |
| Dry Hop             | Amarillo               | 25 g   | 2 day(s) | 7.3 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for  | Time   |
|--------|----------------|--------|----------|--------|
| Flavor | Earl Grey      | 50 g   | Bottling | 2 min  |
| Fining | Mech Irlandzki | 5 g    | Boil     | 10 min |