

# blrokez

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **10.9**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.3 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **1.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (87.2%) | 81 %  | 26  |
| Grain          | Karmelowy Czerwony             | 0.25 kg (6.4%) | 75 %  | 59  |
| Grain          | Weyermann - Carared            | 0.25 kg (6.4%) | 75 %  | 45  |

## Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil                | Idaho 7 | 25 g   | 50 min    | 12.7 %     |
| Boil                | Sabro   | 10 g   | 10 min    | 13.6 %     |
| Aroma (end of boil) | Sabro   | 10 g   | 5 min     | 13.6 %     |
| Dry Hop             | Sabro   | 20 g   | 10 day(s) | 13.6 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                 |     |      |        |
|--------|-----------------|-----|------|--------|
| Spice  | Pieprz czerwony | 5 g | Boil | 10 min |
| Fining | Mech Irlandzki  | 5 g | Boil | 5 min  |