

Bladoszary Hrabia

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **62**
- SRM **7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **60.4 liter(s)**
- Total mash volume **75.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **60.4 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 5 kg (32.3%) | 81 % | 8 |
| Grain | Strzegom Pale Ale | 8 kg (51.6%) | 79 % | 6 |
| Grain | Carahell | 2.5 kg (16.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 60 g | 45 min | 14.2 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 14.2 % |
| Aroma (end of boil) | Zythos | 100 g | 15 min | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | herbata | 25 g | Boil | 10 min |