

# BrytAle

- Gravity **18 BLG**
- ABV ---
- IBU **55**
- SRM **11.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (69%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (5.7%)	75 %	150
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (19.5%)	80 %	27
Grain	Strzegom Bursztynowy	0.5 kg (5.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %
Aroma (end of boil)	Challenger	25 g	15 min	7 %
Aroma (end of boil)	Target	25 g	15 min	10.5 %
Aroma (end of boil)	Fuggles	25 g	15 min	4.5 %
Dry Hop	Target	50 g	0 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.3 g	Safale