

# Deep Hate

- Gravity **17.1 BLG**
- ABV ---
- IBU **100**
- SRM **13.6**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (40.6%)	81 %	4
Grain	Żytni	0.7 kg (10.1%)	85 %	8
Grain	Monachijski	2 kg (29%)	80 %	16
Grain	Weyermann - Caramel Rye Malt	0.7 kg (10.1%)	74 %	175
Grain	Pszeniczny	0.7 kg (10.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	33 min	13.1 %
Boil	Chinook	50 g	60 min	11.3 %
Aroma (end of boil)	Experimental GR50	50 g	0 min	6.1 %
Aroma (end of boil)	Amarillo	50 g	0 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's