

# Emigrant

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **9.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (87.5%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.3%)	75 %	30
Grain	Słód karmelowy 150 EBC Strzegom	0.5 kg (6.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Sybilla	20 g	40 min	6 %
Dry Hop	Lomik	20 g	14 day(s)	4.6 %
Dry Hop	lunga	20 g	14 day(s)	11 %

## Yeasts

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