

# GotlandBikeBeer2015

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- Gravity **21.9 BLG**
- ABV ---
- IBU **95**
- SRM **12**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **16.1 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.7 kg (86.4%)	79 %	6
Grain	Strzegom Wiedeński	0.6 kg (9.1%)	79 %	10
Grain	Caramunich Malt	0.3 kg (4.5%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Hallertau	25 g	30 min	4.5 %
Boil	Magnum	25 g	30 min	13.5 %
Boil	Hallertau	25 g	3 min	4.5 %
Boil	Magnum	25 g	3 min	13.5 %
Boil	Centennial	20 g	3 min	10.5 %
Dry Hop	Centennial	30 g	---	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis