

# Hermus

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **73**
- SRM **12.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (56.1%)	79 %	6
Grain	Red ale	1 kg (9.3%)	75 %	70
Grain	Pszniczny karmelowy	0.5 kg (4.7%)	70 %	75
Grain	Płatki owsiane	0.5 kg (4.7%)	85 %	3
Grain	Strzegom Monachijski typ I	1 kg (9.3%)	79 %	16
Grain	Viking melanoidynowy	0.5 kg (4.7%)	75 %	60
Sugar	Miód rzepakowy	1.2 kg (11.2%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	50 g	60 min	8.3 %
Boil	Summit	25 g	45 min	17 %
Boil	Chinook	25 g	30 min	13 %
Boil	Summit	25 g	10 min	17 %
Boil	Chinook	25 g	0 min	13 %
Boil	Summit	25 g	0 min	17 %

Dry Hop	Summit	25 g	7 day(s)	17 %
Dry Hop	Chinook	50 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	1000 ml	FM