

Indianin

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **19.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69.9 liter(s)**
- Total mash volume **93.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **69.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **54.6 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (25.8%)	80 %	8
Grain	Strzegom Pilzneński	12 kg (51.5%)	80 %	4
Grain	BESTMALZ - Best Vienna	3 kg (12.9%)	80.5 %	9
Grain	Strzegom Karmel 150	0.5 kg (2.1%)	75 %	150
Grain	Monachijski	1 kg (4.3%)	80 %	16
Grain	Carafa III	0.3 kg (1.3%)	70 %	1034
Grain	Extra black	0.5 kg (2.1%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	50 g	60 min	13.7 %
Boil	Willamette	100 g	10 min	5.5 %
Boil	Lublin (Lubelski)	63 g	10 min	4 %
Boil	Centennial	30 g	10 min	9.5 %
Boil	Centennial	30 g	30 min	9.5 %