

Pliny Klon

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **202**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.05 kg (85.7%) | 81 % | 4 |
| Grain | Caramel/Crystal Malt - 40L | 0.07 kg (1.9%) | 74 % | 79 |
| Grain | Cara-Pils/Dextrine | 0.21 kg (5.8%) | 72 % | 4 |
| Sugar | Corn Sugar (Dextrose) | 0.24 kg (6.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Warrior | 40 g | 90 min | 15.5 % |
| Boil | Chinook | 7 g | 90 min | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 45 min | 15.5 % |
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Aroma (end of boil) | Centennial | 34 g | 0 min | 10.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 5 day(s) | 15.5 % |
| Dry Hop | Centennial | 25 g | 5 day(s) | 10.5 % |
| Dry Hop | Simcoe | 25 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 40 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |

Notes

- Ferment at 68°F (20°C). Dry hop 2 weeks after primary fermentation slows for 5 days. (150 g) dextrose (if priming)
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