

# Prince Charles

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **89**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (50.3%)	81 %	4
Grain	Viking Pale Ale malt	1.7 kg (38.9%)	90 %	5
Grain	Płatki owsiane	0.074 kg (1.7%)	85 %	3
Grain	Pszeniczny	0.4 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	45 min	12.9 %
Boil	Mosaic	25 g	45 min	11.3 %
Whirlpool	Mosaic	25 g	20 min	11.3 %
Whirlpool	Emigma	25 g	20 min	18.2 %
Dry Hop	Enigma	100 g	2 day(s)	18.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs