

# Rumburakowa pomsta

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **54**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **1.6 liter(s)**
- Total mash volume **2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (81%)	81 %	26
Grain	Caramel Pale Viking	0.25 kg (11.9%)	--- %	8
Grain	Słód Enzymatyczny Viking	0.15 kg (7.1%)	--- %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	30 g	35 min	9 %
Aroma (end of boil)	Premiant	15 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Finings	Mech Irlandzki	5 g	Boil	5 min