

# Sasquatch

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **93**
- SRM **11.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **2 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **2 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (54.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (10.8%)	79 %	16
Liquid Extract	Miód rzepakowy	1 kg (10.8%)	80 %	40
Grain	Golden Ale	2 kg (21.6%)	80 %	10
Grain	Special X	0.25 kg (2.7%)	75 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	50 g	60 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	Chinook	50 g	7 day(s)	13 %
Boil	Comet	25 g	20 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Bulldog - univ	Ale	Slant	500 ml	Bulldog
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