

Siostra Burzy

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **73**
- SRM **32.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (69%) | 80 % | 5 |
| Grain | Carafa III | 0.5 kg (6.9%) | 70 % | 1034 |
| Grain | Strzegom Pszeniczny | 1 kg (13.8%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.9%) | 79 % | 22 |
| Grain | Biscuit Malt | 0.25 kg (3.4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Aroma (end of boil) | Chinook | 10 g | 15 min | 13 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g | 15 min | 15.5 % |
| Dry Hop | Chinook | 20 g | 5 day(s) | 13 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 5 day(s) | 15.5 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |
| Dry Hop | Cascade PL | 50 g | 5 day(s) | 5.2 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Gips piwowarski 1-2g
May 26, 2018, 7:56 AM