

## SpitFire (IPA)

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- Gravity **14.4 BLG**
- ABV ---
- IBU **96**
- SRM **14.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Crystal	0.5 kg (9.1%)	79 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %
Boil	Challenger	25 g	55 min	7 %
Boil	Admiral	25 g	50 min	14.3 %
Aroma (end of boil)	Kent Goldings	25 g	10 min	5.5 %
Aroma (end of boil)	Kent Goldings	25 g	5 min	5.5 %
Dry Hop	Kent Goldings	40 g	7 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	12 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min