

Thunderstruck

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **80**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 1 kg (14.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 20 g | 30 min | 13.5 % |
| Aroma (end of boil) | Galaxy | 50 g | 15 min | 15 % |
| Aroma (end of boil) | Cascade | 50 g | 15 min | 6 % |
| Whirlpool | Galaxy | 30 g | 25 min | 15 % |
| Whirlpool | Cascade | 30 g | 25 min | 6 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |
| Dry Hop | Galaxy | 20 g | 3 day(s) | 15 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 20 min |