Marcowy Absurd

- Gravity **17.1 BLG**
- ABV **---**
- IBU **54**
- SRM **10.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(42.9%)*	79 %	6
Grain	Strzegom Monachijski typ II	1 kg *(14.3%)*	79 %	25
Grain	Castle Malting - Pilzneński 6-rzędowy	1 kg *(14.3%)*	80 %	5
Grain	Karmelowy Czerwony	1 kg *(14.3%)*	75 %	60
Grain	Bestmalz Chilt Malt	1 kg *(14.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	50 min	7 %
Boil	Pacific Gem	15 g	50 min	15.3 %
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	15.5 %
Aroma (end of boil)	Ella (AUS)	10 g	5 min	14.6 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Cascade	5 g	5 min	6 %
Dry Hop	Cascade	45 g	5 day(s)	6 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

Notes

- Bestmalz Chilt Malt - tylko na przerwę dekstrynującą (72*C) dla mocnej, stabilnej piany.
  Mar 10, 2017, 9:10 PM