Gazda

- Gravity **12.1 BLG**
- ABV **---**
- IBU **41**
- SRM **10.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **74C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(41.7%)*	81 %	4
Grain	Pale Ale	1 kg *(20.8%)*	80 %	4
Grain	Monachijski typ II Strzegom	1 kg *(20.8%)*	80 %	39
Grain	Pszeniczny	0.5 kg *(10.4%)*	85 %	4
Grain	Abbey Castle	0.3 kg *(6.3%)*	75 %	89

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.4 %
Aroma (end of boil)	Sybilla	20 g	10 min	5.9 %
Aroma (end of boil)	Simcoe	20 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

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