

Sen Katarzyny

- Gravity **18.2 BLG**
- ABV **---**
- IBU **120**
- SRM **12.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (59%)	80 %	6
Grain	Strzegom Monachijski typ I	2 kg (29.5%)	79 %	16
Grain	Pszeniczny	0.48 kg (7.1%)	85 %	4
Grain	Cara Gold Castlemalting	0.3 kg (4.4%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	60 min	15.6 %
Boil	Amarillo	20 g	60 min	8.9 %
Boil	Sorachi Ace	15 g	30 min	12.5 %
Boil	Warrior	30 g	70 min	14.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---