

NOWY GRACZ

- Gravity **17.5 BLG**
- ABV ---
- IBU **83**
- SRM **17.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (30.3%)	79 %	22
Grain	Strzegom Monachijski typ I	2 kg (30.3%)	79 %	16
Grain	Strzegom Pale Ale	1 kg (15.2%)	79 %	7.5
Grain	Strzegom Pilzneński	1 kg (15.2%)	80 %	4
Grain	Karmelowy jasny strzegom	0.5 kg (7.6%)	75 %	35
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.4 %
Boil	Magnum	8 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %
Boil	Marynka	30 g	30 min	8.4 %
Dry Hop	Lublin (Lubelski)	50 g	7 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	11 g	Fermentis
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