Syryjski Amant

- Gravity **14.7 BLG**
- ABV **---**
- IBU **50**
- SRM **40**
- Style **Black 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 **3.6 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(72.7%)*	79 %	6
Grain	Strzegom pszeniczny	1 kg *(18.2%)*	81 %	6
Grain	Strzegom Barwiący	0.2 kg *(3.6%)*	68 %	1300
Grain	Strzegom Czekoladowy 1200	0.2 kg *(3.6%)*	68 %	1202
Grain	Oats, Flaked	0.1 kg *(1.8%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bobek	25 g	60 min	4 %
Boil	Magnat	25 g	50 min	11.2 %
Boil	Magnat	20 g	10 min	11.2 %
Dry Hop	Magnat	15 g	14 day(s)	11.2 %
Dry Hop	Magnat	15 g	7 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

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