

Neutron

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **88**
- SRM **7.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	7
Grain	Bestmalz Red X	1 kg (12.5%)	79 %	30
Grain	Strzegom Pilzneński	2 kg (25%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	start	0 g	90 min	1 %
Boil	Summit	50 g	60 min	17 %
Boil	Cascade NZ	75 g	15 min	6 %
Aroma (end of boil)	Centennial	50 g	0 min	9.4 %
Aroma (end of boil)	Mosaic	50 g	0 min	12 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	700 ml	---

Extras

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

Water Agent	gips piwowarski	5 g	Mash	---
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