

# T-Fighter Gasoline

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **40.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC  |
|-------|----------------|----------------|-------|------|
| Grain | Pilzneński     | 3 kg (69.8%)   | 81 %  | 4    |
| Grain | Carafa III     | 0.5 kg (11.6%) | 70 %  | 1034 |
| Grain | Płatki owsiane | 0.8 kg (18.6%) | 75 %  | 3    |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | lunga    | 20 g   | 60 min | 11 %       |
| Whirlpool | Cashmere | 60 g   | 15 min | 8.5 %      |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory    |
|-----------|------|-------|--------|---------------|
| Hazy Daze | Ale  | Slant | 75 ml  | The Yeast Bay |