

## Bell's two hearted ale

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- Gravity **15.4 BLG**
- ABV ---
- IBU **55**
- SRM **7.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (76.2%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (19%)	79 %	6
Grain	caramunich I	0.25 kg (4.8%)	75 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	45 min	10.5 %
Boil	Centennial	30 g	30 min	10.5 %
Dry Hop	Centennial	90 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile