

# blrokez

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **liter(s)** of **C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	25 g	50 min	12.7 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Citra	20 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
british style ale yeast	Ale	Dry	11.5 g	---