

# Bladoszary Hrabia

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **62**
- SRM **7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **60.4 liter(s)**
- Total mash volume **75.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **60.4 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (32.3%)	81 %	8
Grain	Strzegom Pale Ale	8 kg (51.6%)	79 %	6
Grain	Carahell	2.5 kg (16.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	45 min	14.2 %
Aroma (end of boil)	Citra	30 g	15 min	14.2 %
Aroma (end of boil)	Zythos	100 g	15 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	herbata	25 g	Boil	10 min