

# Bomba Atomowa !!!

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- Gravity **18.7 BLG**
- ABV ---
- IBU **79**
- SRM **9.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 6 kg (77.9%)  | 79 %  | 6   |
| Grain | Pszeniczny                 | 0.5 kg (6.5%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.4 kg (5.2%) | 79 %  | 16  |
| Grain | Abbey Castle               | 0.5 kg (6.5%) | 80 %  | 45  |
| Sugar | Cukier                     | 0.3 kg (3.9%) | 80 %  | --- |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | lunga   | 40 g   | 60 min | 11 %       |
| Boil      | Jarrylo | 15 g   | 30 min | 15 %       |
| Boil      | Jarrylo | 15 g   | 20 min | 15 %       |
| Boil      | Mosaic  | 20 g   | 15 min | 10 %       |
| Boil      | Simcoe  | 15 g   | 5 min  | 13.2 %     |
| Boil      | Cascade | 25 g   | 5 min  | 6 %        |
| Whirlpool | Mosaic  | 20 g   | 20 min | 10 %       |
| Whirlpool | Cascade | 25 g   | 20 min | 6 %        |

|           |        |      |          |        |
|-----------|--------|------|----------|--------|
| Whirlpool | Simcoe | 25 g | 20 min   | 13.2 % |
| Dry Hop   | Simcoe | 35 g | 4 day(s) | 13.2 % |
| Dry Hop   | Mosaic | 35 g | 4 day(s) | 10 %   |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |