

# Cara Mia

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **4.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (89.7%)	79 %	6
Grain	Płatki owsiane	0.4 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	17 g	60 min	11.2 %
Aroma (end of boil)	equanot	10 g	10 min	13.5 %
Aroma (end of boil)	Zythos	10 g	10 min	9.2 %
Whirlpool	equanot	10 g	20 min	13.5 %
Whirlpool	Zythos	10 g	20 min	9.2 %
Dry Hop	equanot	10 g	3 day(s)	13.5 %
Dry Hop	Zythos	10 g	3 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m-44	Ale	Slant	150 ml	.

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	4 g	Boil	10 min