

castle hill

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **55**
- SRM **7.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (72.3%) | 81 % | 6 |
| Grain | Munich Malt | 0.5 kg (12%) | 80 % | 18 |
| Grain | Płatki owsiane | 0.4 kg (9.6%) | 60 % | 3 |
| Grain | Simpsons - Caramalt | 0.25 kg (6%) | 76 % | 69 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Target | 20 g | 60 min | 10.5 % |
| Boil | Challenger | 15 g | 30 min | 6.1 % |
| Boil | Bramling | 10 g | 15 min | 6 % |
| Whirlpool | Bramling | 30 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|------|-----------|----------|
| Fining | tabletki | 1 g | Boil | 10 min |
| Fining | finnings | 30 g | Secondary | 2 day(s) |