

## Eddie 1.7

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **40 C**, Time **0 min**
- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **86 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **86C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 2 kg (40%) | 79 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Eureka! | 7 g    | 60 min   | 18 %       |
| Aroma (end of boil) | Eureka! | 5 g    | 20 min   | 18 %       |
| Aroma (end of boil) | Equinox | 5 g    | 20 min   | 13.1 %     |
| Aroma (end of boil) | Eureka! | 10 g   | 5 min    | 18 %       |
| Aroma (end of boil) | Equinox | 10 g   | 5 min    | 13.1 %     |
| Dry Hop             | Equinox | 35 g   | 7 day(s) | 13.1 %     |
| Dry Hop             | Eureka! | 28 g   | 7 day(s) | 18 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                      |     |     |     |                 |
|--------------------------------------|-----|-----|-----|-----------------|
| Mangrove Jack's<br>M44 US West Coast | Ale | Dry | 5 g | Mangrove Jack's |
|--------------------------------------|-----|-----|-----|-----------------|

## Notes

- Wyszło kurewsko gorzkie i mocne. Ogarnij sie Wojtek.  
*Feb 20, 2018, 11:18 AM*