

# Kiblowe

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **52**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	80 %	4
Grain	Rye, Flaked	0.8 kg (20%)	78.3 %	4
Grain	Abbey Castle	0.2 kg (5%)	80 %	45
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga'19	30 g	60 min	10 %
Whirlpool	Citra'19	30 g	1 min	12 %
Dry Hop	Amarillo'19	50 g	14 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Extras

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

Water Agent	WhirlflocT	2 g	Boil	5 min
-------------	------------	-----	------	-------