

Krzywy Ryj

- Gravity **15.9 BLG**
- ABV ---
- IBU **117**
- SRM **17.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.5 kg (47.2%) | 79 % | 10 |
| Grain | Monachijski Ciemny Steinbach | 2.5 kg (47.2%) | 100 % | 30 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.8%) | 75 % | 59 |
| Grain | Caraaroma | 0.1 kg (1.9%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 35 g | 60 min | 13.5 % |
| Boil | Herkules | 35 g | 60 min | 17 % |
| Aroma (end of boil) | Hallertau Spalt Select | 50 g | 5 min | 3.4 % |
| Dry Hop | Hallertau Spalt Select | 50 g | 7 day(s) | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |