

Magiczna Bęben

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 6 |
| Grain | Colorado Crystal | 1 kg (16.7%) | 75 % | 7.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Nelson Sauvin | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Nelson Sauvin | 40 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |