

Marcowy Absurd

- Gravity **17.1 BLG**
- ABV ---
- IBU **55**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (42.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.3%) | 79 % | 25 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 1 kg (14.3%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 1 kg (14.3%) | 75 % | 60 |
| Grain | Bestmalz Chilt Malt | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Challenger | 15 g | 50 min | 7 % |
| Boil | Pacific Gem | 15 g | 50 min | 15.3 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 50 min | 15.5 % |
| Aroma (end of boil) | Ella (AUS) | 10 g | 5 min | 14.6 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |
| Aroma (end of boil) | Cascade | 5 g | 5 min | 6 % |
| Dry Hop | Cascade | 45 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |