

# Meteor

- Gravity **13.1 BLG**
- ABV ---
- IBU **68**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **55 C**, Time **12 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **12 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (73%)	80 %	---
Grain	Strzegom Pale Ale	1 kg (27%)	79 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	16 %
Boil	16 alfa	14 g	15 min	16 %
Boil	10 alfa	13 g	15 min	10 %
Boil	12 alfa	12 g	5 min	12 %
Boil	13 alfa	15 g	0 min	13 %
Dry Hop	10 alfa	25 g	7 day(s)	10 %
Dry Hop	12 alfa	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	7 g	---

GĘSTWA	Ale	Slant	50 ml	---
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