

Mocna Z Ryja

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **46**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **4 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **4 min** at **75C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (45.5%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (18.2%) | 79 % | 10 |
| Grain | Briess - Pale Ale Malt | 4 kg (36.4%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Sybilla | 50 g | 20 min | 3.5 % |
| Boil | Cascade PL | 50 g | 20 min | 5.2 % |
| Boil | Hercules | 50 g | 20 min | 17.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| US - 05 | Ale | Slant | 200 ml | --- |