

# Pliny the Younger (Clone)

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **277**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 6 kg (92.3%)   | 79 %  | 6   |
| Grain | Weyermann - Carapils | 0.25 kg (3.8%) | 78 %  | 4   |
| Sugar | Cukier               | 0.25 kg (3.8%) | 100 % | 0   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Galena                 | 120 g  | 120 min  | 12 %       |
| Boil                | Centennial             | 20 g   | 120 min  | 10.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 120 min  | 13 %       |
| Boil                | Columbus/Tomahawk/Zeus | 40 g   | 45 min   | 15.5 %     |
| Boil                | Simcoe                 | 40 g   | 30 min   | 13.2 %     |
| Aroma (end of boil) | Amarillo               | 85 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Simcoe                 | 60 g   | 0 min    | 13.2 %     |
| Dry Hop             | Simcoe                 | 20 g   | 7 day(s) | 13.2 %     |
| Dry Hop             | Amarillo               | 15 g   | 7 day(s) | 9.5 %      |
| Dry Hop             | Centennial             | 30 g   | 7 day(s) | 10.5 %     |
| Dry Hop             | Amarillo               | 25 g   | 7 day(s) | 9.5 %      |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 30 g | 7 day(s) | 10.5 % |
| Dry Hop | Mosaic     | 50 g | 7 day(s) | 10 %   |
| Dry Hop | Simcoe     | 30 g | 7 day(s) | 13.2 % |
| Dry Hop | Amarillo   | 25 g | 7 day(s) | 9.5 %  |

### Yeasts

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

### Extras

| Type        | Name     | Amount | Use for | Time   |
|-------------|----------|--------|---------|--------|
| Water Agent | Whirfloc | 0.5 g  | Boil    | 10 min |