

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 |