

# Promilowy Las

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **3 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (15.4%)	80 %	4
Grain	Carahell	0.5 kg (7.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	Centennial	25 g	15 min	9.5 %
Boil	Centennial	25 g	5 min	9.5 %
Boil	Mosaic	30 g	3 min	10 %
Boil	WAI-ITI	30 g	3 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
danstar	Ale	Dry	11 g	Fermentis