

# Thunderstruck

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **80**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Abbey Malt Weyermann	1 kg (14.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %
Aroma (end of boil)	Galaxy	50 g	15 min	15 %
Aroma (end of boil)	Cascade	50 g	15 min	6 %
Whirlpool	Galaxy	30 g	25 min	15 %
Whirlpool	Cascade	30 g	25 min	6 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	20 min