

BrytAle

- Gravity **18 BLG**
- ABV ---
- IBU **55**
- SRM **11.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (69%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.7%) | 75 % | 150 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (19.5%) | 80 % | 27 |
| Grain | Strzegom Bursztynowy | 0.5 kg (5.7%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Target | 50 g | 60 min | 10.5 % |
| Aroma (end of boil) | Challenger | 25 g | 15 min | 7 % |
| Aroma (end of boil) | Target | 25 g | 15 min | 10.5 % |
| Aroma (end of boil) | Fuggles | 25 g | 15 min | 4.5 % |
| Dry Hop | Target | 50 g | 0 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.3 g | Safale |