

Człowiek Widmo#2

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **90**
- SRM **6.4**
- Style **Imperial 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (93.3%)	85 %	7
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Płatki owsiane na 44°				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.6 %
Boil	Simcoe	20 g	30 min	13 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	40 g	10 min	12 %
Aroma (end of boil)	Amarillo	30 g	1 min	8.3 %
Aroma (end of boil)	Citra	90 g	1 min	12 %
Boil	Simcoe	20 g	1 min	13 %
Boil	Simcoe	10 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	---