

Grubo albo wcale

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **88**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (75.9%)	79 %	6
Sugar	Cukier	0.3 kg (3.8%)	100 %	4
Grain	Strzegom Wiedeński	1 kg (12.7%)	79 %	10
Grain	Płatki owsiane	0.6 kg (7.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	25 g	30 min	13.2 %
Boil	Centennial	25 g	0 min	10.5 %
Whirlpool	Simcoe	45 g	25 min	13.2 %
Whirlpool	Centennial	45 g	25 min	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	4 day(s)	15.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	250 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	60 g	Secondary	7 day(s)