

# I-anek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **7.3**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (52.6%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (26.3%)	79 %	22
Grain	Strzegom Karmel 30	0.5 kg (13.2%)	75 %	30
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	60 min	7.6 %
Boil	Simcoe	15 g	10 min	13.2 %
Dry Hop	Simcoe	35 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove jack's M54	Ale	Dry	11 g	gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Water Agent	gips piwowarski	2 g	Mash	60 min