

# Indianin

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **19.6**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69.9 liter(s)**
- Total mash volume **93.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **69.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **54.6 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC  |
|-------|------------------------|---------------|--------|------|
| Grain | Castle Pale Ale        | 6 kg (25.8%)  | 80 %   | 8    |
| Grain | Strzegom Pilzneński    | 12 kg (51.5%) | 80 %   | 4    |
| Grain | BESTMALZ - Best Vienna | 3 kg (12.9%)  | 80.5 % | 9    |
| Grain | Strzegom Karmel 150    | 0.5 kg (2.1%) | 75 %   | 150  |
| Grain | Monachijski            | 1 kg (4.3%)   | 80 %   | 16   |
| Grain | Carafa III             | 0.3 kg (1.3%) | 70 %   | 1034 |
| Grain | Extra black            | 0.5 kg (2.1%) | 65 %   | 1400 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Bravo             | 50 g   | 60 min | 13.7 %     |
| Boil    | Willamette        | 100 g  | 10 min | 5.5 %      |
| Boil    | Lublin (Lubelski) | 63 g   | 10 min | 4 %        |
| Boil    | Centennial        | 30 g   | 10 min | 9.5 %      |
| Boil    | Centennial        | 30 g   | 30 min | 9.5 %      |