

## ipa strzegom m07

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **86**
- SRM **8.2**
- Style **English 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.8%)	80 %	5
Grain	strzegom Monachijski typ I	0.25 kg (3.7%)	79 %	16
Grain	Karmelowy żytni Strzegom	0.25 kg (3.7%)	75 %	150
Grain	Weyermann - Pale Ale Malt	3.2 kg (47.8%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Boil	Magnum	20 g	50 min	13.5 %
Boil	lunga	30 g	30 min	11 %
Boil	Bramling	30 g	30 min	5 %
Boil	lunga	30 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	---
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