

Meteor

- Gravity **13.1 BLG**
- ABV ---
- IBU **68**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **55 C**, Time **12 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **12 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (73%) | 80 % | --- |
| Grain | Strzegom Pale Ale | 1 kg (27%) | 79 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 16 % |
| Boil | 16 alfa | 14 g | 15 min | 16 % |
| Boil | 10 alfa | 13 g | 15 min | 10 % |
| Boil | 12 alfa | 12 g | 5 min | 12 % |
| Boil | 13 alfa | 15 g | 0 min | 13 % |
| Dry Hop | 10 alfa | 25 g | 7 day(s) | 10 % |
| Dry Hop | 12 alfa | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 7 g | --- |

| | | | | |
|--------|-----|-------|-------|-----|
| GĘSTWA | Ale | Slant | 50 ml | --- |
|--------|-----|-------|-------|-----|