

# Mlask

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **78**
- SRM **9.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (2.2%)	73 %	120
Grain	Caramel Aromatic	0.15 kg (2.2%)	73 %	180
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian cardinal SL T90	50 g	60 min	9.2 %
Boil	Opal	21 g	60 min	8.5 %
Whirlpool	Pacifica (NZ)	50 g	15 min	6.8 %
Whirlpool	Sybilla	50 g	15 min	6 %
Dry Hop	Cascade	100 g	4 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

## Notes

- Rozpoczęcie fermentacji 11.05.2019 17\* Blg  
Przelane do butelek 06.06.2019; 2,3 v/v  
May 12, 2019, 10:34 AM