

Nie Wiem

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **14.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **67 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.5 kg (85.7%)	81 %	6
Grain	Weyermann - Melanoiden Malt	0.4 kg (6.2%)	81 %	53
Grain	Weyermann - Acidulated Malt	0.4 kg (6.2%)	80 %	6
Grain	Black (Patent) Malt	0.12 kg (1.9%)	55 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	25 g	60 min	11 %
Boil	Pacific Gem	50 g	15 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	800 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	4 g	Boil	15 min