

# NOWY GRACZ

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- Gravity **17.5 BLG**
- ABV ---
- IBU **83**
- SRM **17.1**
- Style **Imperial 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 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (30.3%)  | 79 %  | 22  |
| Grain | Strzegom Monachijski typ I  | 2 kg (30.3%)  | 79 %  | 16  |
| Grain | Strzegom Pale Ale           | 1 kg (15.2%)  | 79 %  | 7.5 |
| Grain | Strzegom Pilzneński         | 1 kg (15.2%)  | 80 %  | 4   |
| Grain | Karmelowy jasny strzegom    | 0.5 kg (7.6%) | 75 %  | 35  |
| Grain | Caraaroma                   | 0.1 kg (1.5%) | 78 %  | 400 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Marynka                | 50 g   | 60 min   | 8.4 %      |
| Boil    | Magnum                 | 8 g    | 60 min   | 13 %       |
| Boil    | Columbus/Tomahawk/Zeus | 7 g    | 60 min   | 15.5 %     |
| Boil    | Marynka                | 30 g   | 30 min   | 8.4 %      |
| Dry Hop | Lublin (Lubelski)      | 50 g   | 7 day(s) | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|