

# Nudne

- Gravity **13.8 BLG**
- ABV ---
- IBU **60**
- SRM **6.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **43.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (72.2%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	14
Grain	Strzegom Bursztynowy	0.5 kg (5.6%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.1 %
Aroma (end of boil)	East Kent Goldings	50 g	20 min	6.2 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	6.2 %
Whirlpool	Fuggles	50 g	0 min	4.2 %
Whirlpool	East Kent Goldings	20 g	0 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale