

Pastowany Kaban

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **94**
- SRM **35.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód piznenski	5 kg (69%)	--- %	5
Grain	Biscuit Malt	1 kg (13.8%)	79 %	45
Grain	Carafa II	0.5 kg (6.9%)	70 %	812
Grain	Carahell	0.25 kg (3.4%)	77 %	26
Grain	Viking Malt Wędzony Czereśnią	0.25 kg (3.4%)	82 %	10
Grain	Strzegom pszenica prażona	0.25 kg (3.4%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Simcoe	25 g	25 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %
Dry Hop	Citra	75 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale
Wyeast - British Ale 04	Ale	Slant	100 ml	Wyeast Labs