

# Revoltinio

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **60**
- SRM **10.8**
- Style **American 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (94.3%)	79 %	6
Grain	Weyermann - Caraamber	0.2 kg (3.8%)	75 %	65
Grain	Carafa II	0.1 kg (1.9%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Mosaic	25 g	30 min	11.5 %
Boil	Cascade	25 g	5 min	6 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Boil	Amarillo	25 g	5 min	7.5 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Cascade	25 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

## Notes

- Carafa dodana na masch out  
*Dec 26, 2019, 8:17 AM*