

Second tyhm

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **11.1**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **15 min** at **70C**
- Keep mash **50 min** at **70C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carared	1 kg (18.2%)	75 %	39
Grain	Briess - Bonlander Munich Malt	4.5 kg (81.8%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Lemon drop	17 g	60 min	4.6 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %
Aroma (end of boil)	Lemon drop	15 g	5 min	4.6 %
Whirlpool	Lemon drop	15 g	---	4.6 %
Whirlpool	East Kent Goldings	15 g	---	5.1 %

Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	500 g	Boil	30 min
Spice	Tymianek cytrynowy	30 g	Boil	30 min