

# SpangeBob

- Gravity **15.2 BLG**
- ABV ---
- IBU **52**
- SRM **11.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (82.2%)	79 %	6
Grain	Strzegom Monachijski typ II	0.75 kg (10.3%)	79 %	22
Grain	pszeniczny	0.25 kg (3.4%)	79 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	13 %
Boil	Chinook	15 g	15 min	13 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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