

Surpro II

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvin | 10 g | 30 min | 11 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Nelson Sauvin | 30 g | 30 min | 11 % |
| Aroma (end of boil) | Mosaic | 30 g | 30 min | 10 % |
| Dry Hop | Mosaic | 10 g | 7 day(s) | 10 % |
| Dry Hop | Nelson Sauvin | 110 g | 7 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------------|
| FM 55 | Ale | Slant | 110 ml | FERMENTUM MOBILE |