

T-Fighter Gasoline

- Gravity **16.6 BLG**
- ABV ---
- IBU **50**
- SRM **43**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	2 kg (56.4%)	81 %	7
Grain	Słód Owsiany	1.2 kg (33.9%)	80 %	7
Grain	Carafa II Special (Weyermann)	0.125 kg (3.5%)	65 %	1150
Grain	Carafa I Special (Weyermann)	0.22 kg (6.2%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Aroma (end of boil)	Nelson Sauvín	15 g	5 min	11 %
Aroma (end of boil)	Cascade	15 g	5 min	6.7 %
Aroma (end of boil)	Chinook	15 g	5 min	12.3 %
Whirlpool	Nelson Sauvín	15 g	5 min	11 %
Whirlpool	Cascade	15 g	5 min	6.7 %
Whirlpool	Chinnok	15 g	5 min	12.8 %
Dry Hop	Nelson Sauvín	20 g	3 day(s)	11 %
Dry Hop	Cascade	20 g	3 day(s)	6.7 %
Dry Hop	Chinook	20 g	3 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FunkTown Pale Ale	Ale	Slant	120 ml	Yeast Bay