

## WIP: That's what she said

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **64**
- SRM **8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **38.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **28.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (73.3%)	79 %	6
Grain	Pszeniczny	1 kg (10.5%)	85 %	4
Grain	Płatki pszeniczne	1 kg (10.5%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (5.2%)	78 %	4
Grain	Caraaroma	0.05 kg (0.5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	45 min	14.5 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Galaxy	25 g	20 min	14.5 %
Aroma (end of boil)	Galaxy	35 g	1 min	15 %
Aroma (end of boil)	Mosaic	35 g	3 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	170 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa marukuja 100%	1500 g	Secondary	7 day(s)