

# castle hill

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **55**
- SRM **7.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (72.3%)	81 %	6
Grain	Munich Malt	0.5 kg (12%)	80 %	18
Grain	Płatki owsiane	0.4 kg (9.6%)	60 %	3
Grain	Simpsons - Caramalt	0.25 kg (6%)	76 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	Challenger	15 g	30 min	6.1 %
Boil	Bramling	10 g	15 min	6 %
Whirlpool	Bramling	30 g	30 min	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	tabletki	1 g	Boil	10 min
Fining	finnings	30 g	Secondary	2 day(s)