

# Geronimo

- Gravity **18.7 BLG**
- ABV ---
- IBU **104**
- SRM **12.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **4 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69.9%)	81 %	4
Grain	Cara Gold Castlemalting	0.5 kg (7%)	78 %	120
Grain	Weyermann pszeniczny jasny	0.7 kg (9.8%)	80 %	6
Grain	Monachijski	0.7 kg (9.8%)	80 %	16
Sugar	cukier	0.25 kg (3.5%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	45 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	18 %
Boil	eureka	15 g	30 min	18 %
Boil	Ahtanum	15 g	15 min	5 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Citra	15 g	10 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Ahtanum	20 g	3 day(s)	5 %

Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	eureka	10 g	3 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis