

ipa strzegom m07

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **86**
- SRM **8.2**
- Style **English 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (44.8%) | 80 % | 5 |
| Grain | strzegom Monachijski typ I | 0.25 kg (3.7%) | 79 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.25 kg (3.7%) | 75 % | 150 |
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (47.8%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 20 g | 50 min | 10 % |
| Boil | Magnum | 20 g | 50 min | 13.5 % |
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | Bramling | 30 g | 30 min | 5 % |
| Boil | lunga | 30 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|-----|
| Safale S-04 | Ale | Dry | 11 g | --- |
|-------------|-----|-----|------|-----|