

# "Jeśli się boisz, już jeż jesteś niewolnikiem."

- Gravity **18.6 BLG**
- ABV ---
- IBU **95**
- SRM **12.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (86.4%)	79 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (8.6%)	79 %	22
Grain	Strzegom Karmel 150	0.4 kg (4.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	60 g	60 min	15.5 %
Boil	Topaz	40 g	20 min	15.5 %
Aroma (end of boil)	Kohatu	50 g	0 min	7.8 %
Aroma (end of boil)	Pacifica (NZ)	75 g	0 min	4.8 %
Dry Hop	Kohatu	50 g	4 day(s)	7.8 %
Dry Hop	Pacifica (NZ)	75 g	4 day(s)	4.8 %