

# KANGUR

- Gravity **12.9 BLG**
- ABV ---
- IBU **41**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (92.6%)	79 %	6
Grain	Carared	0.2 kg (3.7%)	75 %	39
Grain	Briess - Carapils Malt	0.2 kg (3.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	20 g	60 min	13.5 %
Aroma (end of boil)	Citra	30 g	10 min	13.5 %
Aroma (end of boil)	Waimea	20 g	0 min	15.7 %
Dry Hop	Waimea	30 g	3 day(s)	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa po Mangoweve jack's M07	Ale	Slant	30 ml	Mangorve

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	15 g	Boil	15 min