

# Klejnot Nilu

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3 kg (60%)	81 %	4
Grain	Słód owsiany Fawcett	1 kg (20%)	61 %	5
Grain	Strzegom Pilzneński	0.5 kg (10%)	80 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	25 g	90 min	10 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Citra	20 g	5 min	12 %
Boil	Mosaic	20 g	5 min	10 %
Whirlpool	Citra	25 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	50 ml	White Labs