

# Krzywy Ryj

- Gravity **15.9 BLG**
- ABV ---
- IBU **117**
- SRM **17.7**
- Style **Imperial 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (47.2%)	79 %	10
Grain	Monachijski Ciemny Steinbach	2.5 kg (47.2%)	100 %	30
Grain	Karmelowy Czerwony	0.2 kg (3.8%)	75 %	59
Grain	Caraaroma	0.1 kg (1.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Herkules	35 g	60 min	17 %
Aroma (end of boil)	Hallertau Spalt Select	50 g	5 min	3.4 %
Dry Hop	Hallertau Spalt Select	50 g	7 day(s)	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar