

newddh

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **57**
- SRM **6.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (56.8%)	80 %	4
Grain	Słód owsiany Fawcett	1 kg (18.9%)	61 %	5
Grain	Płatki owsiane	0.4 kg (7.6%)	85 %	3
Grain	cookie	0.25 kg (4.7%)	72 %	50
Grain	Płatki orkiszowe	0.38 kg (7.2%)	80 %	4
Grain	enzymatyczny	0.25 kg (4.7%)	76 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	styrian wolf	20 g	20 min	13.4 %
Boil	Enigma (AUS)	20 g	15 min	16.1 %
Aroma (end of boil)	Vic Secret	20 g	5 min	16.3 %
Whirlpool	Galaxy	15 g	0 min	15 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Aroma (end of boil)	Wolf	13 g	5 min	13 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	3 g	Mash	---
Other	pożywka	4 g	Boil	5 min