

# Nie Mam Pomysłu

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **74**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (85.4%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (12.2%)	79 %	10
Grain	Bestmalz Carmel Pils	0.2 kg (2.4%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	35 g	60 min	13.1 %
Boil	Citra	35 g	60 min	12 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Dry Hop	Cascade	20 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Zest z Grapefruitu	50 g	Boil	5 min