

Perandoria

- Gravity **20.4 BLG**
- ABV ---
- IBU **91**
- SRM **9.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (67.6%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 0.8 kg (10.8%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (10.8%) | 79 % | 16 |
| Grain | Cara Gold Castlemalting | 0.2 kg (2.7%) | 78 % | 120 |
| Grain | Żytni | 0.2 kg (2.7%) | 85 % | 8 |
| Grain | Oats, Flaked | 0.4 kg (5.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 30 min | 15.5 % |
| Boil | Simcoe | 30 g | 20 min | 13 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 10.5 % |
| Aroma (end of boil) | Simcoe | 30 g | 0 min | 13 % |
| Whirlpool | Citra | 30 g | 15 min | 12 % |
| Whirlpool | Centennial | 30 g | 15 min | 10.5 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13 % |

| | | | | |
|---------|------------------------|------|----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 4 day(s) | 15.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |