

# Pliny the Younger (Clone)

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **277**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (92.3%)	79 %	6
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4
Sugar	Cukier	0.25 kg (3.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	120 g	120 min	12 %
Boil	Centennial	20 g	120 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	120 min	13 %
Boil	Columbus/Tomahawk/Zeus	40 g	45 min	15.5 %
Boil	Simcoe	40 g	30 min	13.2 %
Aroma (end of boil)	Amarillo	85 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	60 g	0 min	13.2 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %

Dry Hop	Centennial	30 g	7 day(s)	10.5 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Whirfloc	0.5 g	Boil	10 min