

## projekt #9 v2

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- Gravity **15 BLG**
- ABV ---
- IBU **80**
- SRM **8.8**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (45.5%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.5 %
Aroma (end of boil)	Sybilla	25 g	15 min	3.5 %
Aroma (end of boil)	Cascade	25 g	15 min	6.8 %
Aroma (end of boil)	Simcoe	25 g	15 min	13 %

### Yeasts

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