

## Surpro II

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%)  | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.5 kg (8.3%) | 85 %  | 3   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Nelson Sauvín | 10 g   | 30 min   | 11 %       |
| Boil                | Mosaic        | 10 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Nelson Sauvín | 30 g   | 30 min   | 11 %       |
| Aroma (end of boil) | Mosaic        | 30 g   | 30 min   | 10 %       |
| Dry Hop             | Mosaic        | 10 g   | 7 day(s) | 10 %       |
| Dry Hop             | Nelson Sauvín | 110 g  | 7 day(s) | 11 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory       |
|-------|------|-------|--------|------------------|
| FM 55 | Ale  | Slant | 110 ml | FERMENTUM MOBILE |