

T-Fighter Gasoline

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **40.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|------|
| Grain | Pilzneński | 3 kg (69.8%) | 81 % | 4 |
| Grain | Carafa III | 0.5 kg (11.6%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.8 kg (18.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Whirlpool | Cashmere | 60 g | 15 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|---------------|
| Hazy Daze | Ale | Slant | 75 ml | The Yeast Bay |