

# Cara Mia

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **4.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (89.7%) | 79 %  | 6   |
| Grain | Płatki owsiane    | 0.4 kg (10.3%) | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnat  | 17 g   | 60 min   | 11.2 %     |
| Aroma (end of boil) | equanot | 10 g   | 10 min   | 13.5 %     |
| Aroma (end of boil) | Zythos  | 10 g   | 10 min   | 9.2 %      |
| Whirlpool           | equanot | 10 g   | 20 min   | 13.5 %     |
| Whirlpool           | Zythos  | 10 g   | 20 min   | 9.2 %      |
| Dry Hop             | equanot | 10 g   | 3 day(s) | 13.5 %     |
| Dry Hop             | Zythos  | 10 g   | 3 day(s) | 9.2 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| m-44 | Ale  | Slant | 150 ml | .          |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 4 g    | Boil    | 10 min |