

Człowiek Widmo#2

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **90**
- SRM **6.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-----------------------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (93.3%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |
| Płatki owsiane na 44° | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 14.6 % |
| Boil | Simcoe | 20 g | 30 min | 13 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 30 g | 1 min | 8.3 % |
| Aroma (end of boil) | Citra | 90 g | 1 min | 12 % |
| Boil | Simcoe | 20 g | 1 min | 13 % |
| Boil | Simcoe | 10 g | 60 min | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 4 g | Mash | --- |