

## Eddie 1.7

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **40 C**, Time **0 min**
- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **86 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **86C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	7 g	60 min	18 %
Aroma (end of boil)	Eureka!	5 g	20 min	18 %
Aroma (end of boil)	Equinox	5 g	20 min	13.1 %
Aroma (end of boil)	Eureka!	10 g	5 min	18 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Dry Hop	Equinox	35 g	7 day(s)	13.1 %
Dry Hop	Eureka!	28 g	7 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	5 g	Mangrove Jack's
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## Notes

- Wyszło kurewsko gorzkie i mocne. Ogarnij sie Wojtek.  
*Feb 20, 2018, 11:18 AM*