

# Ganges

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **75 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (48.4%)	82 %	4
Grain	Monachijski	2 kg (44%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.35 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.5 %
Boil	Lublin (Lubelski)	40 g	5 min	3.8 %
Whirlpool	Lublin (Lubelski)	25 g	10 min	3.8 %
Dry Hop	Centennial	25 g	3 day(s)	11.7 %
Dry Hop	Centennial	25 g	2 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Od 68 stopni C pozwalamy temperaturze spadać w dół do uzyskania negatywnej próby jodowej  
*Mar 25, 2023, 1:22 PM*
- Chmiel na whirlpool'u przetrzymany 10 minut w temperaturze około 95 stopni C  
*Mar 25, 2023, 1:22 PM*