

# Lonely Spirit

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **5.3**
- Style **American 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (62%)	81 %	4
Grain	Abbey Castle	0.45 kg (7%)	80 %	45
Grain	Płatki owsiane	1 kg (15.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.8%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	29 g	35 min	12.5 %
Mash	Equinox	50 g	20 min	13.1 %
Mash	Mosaic	77 g	20 min	10 %
Dry Hop	Amarillo	90.5 g	2 day(s)	9.5 %
Dry Hop	Citra	90.5 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1200 ml	Fermentum Mobile