

## Martwy Ciąg II

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- Gravity **18.2 BLG**
- ABV ---
- IBU **98**
- SRM **11.3**
- 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 **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22
Grain	Carahell	0.5 kg (6.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Boil	Galena	30 g	60 min	12 %
Boil	Palisade	50 g	60 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min