

# Mocna Z Ryja

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **46**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **4 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **4 min** at **75C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (45.5%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (18.2%)	79 %	10
Grain	Briess - Pale Ale Malt	4 kg (36.4%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	20 min	3.5 %
Boil	Cascade PL	50 g	20 min	5.2 %
Boil	Hercules	50 g	20 min	17.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Slant	200 ml	---