

# Nie Mam Pomysłu

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **74**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (85.4%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (12.2%)  | 79 %  | 10  |
| Grain | Bestmalz Carmel Pils | 0.2 kg (2.4%) | 75 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Equinox | 35 g   | 60 min   | 13.1 %     |
| Boil                | Citra   | 35 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Cascade | 30 g   | 5 min    | 6 %        |
| Dry Hop             | Cascade | 20 g   | 6 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type  | Name               | Amount | Use for | Time  |
|-------|--------------------|--------|---------|-------|
| Spice | Zest z Grapefruitu | 50 g   | Boil    | 5 min |