

Pliny Klon

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **202**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.05 kg (85.7%)	81 %	4
Grain	Caramel/Crystal Malt - 40L	0.07 kg (1.9%)	74 %	79
Grain	Cara-Pils/Dextrine	0.21 kg (5.8%)	72 %	4
Sugar	Corn Sugar (Dextrose)	0.24 kg (6.6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	90 min	15.5 %
Boil	Chinook	7 g	90 min	13 %
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	15.5 %
Boil	Simcoe	15 g	30 min	13.2 %
Aroma (end of boil)	Centennial	34 g	0 min	10.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	15.5 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min

Notes

- Ferment at 68°F (20°C). Dry hop 2 weeks after primary fermentation slows for 5 days. (150 g) dextrose (if priming)
Feb 3, 2020, 7:58 PM