

# Recha na Marginesie - Podwójna IPA

- Gravity **18 BLG**
- ABV ---
- IBU **86**
- SRM **7.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.7 kg (72%)	60 %	6
Grain	Strzegom Pszeniczny	1.6 kg (17.2%)	60 %	6
Grain	Żytni	0.5 kg (5.4%)	77 %	8
Grain	Carahell	0.5 kg (5.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	10.6 %
Boil	Marynka	45 g	30 min	10.5 %
Boil	Lublin (Lubelski)	60 g	30 min	2.4 %
Dry Hop	Citra	30 g	14 day(s)	12 %

## Yeasts

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