

# Siostra Burzy

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **73**
- SRM **32.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Carafa III	0.5 kg (6.9%)	70 %	1034
Grain	Strzegom Pszeniczny	1 kg (13.8%)	81 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (6.9%)	79 %	22
Grain	Biscuit Malt	0.25 kg (3.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Aroma (end of boil)	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Dry Hop	Chinook	20 g	5 day(s)	13 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	5 day(s)	15.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Cascade PL	50 g	5 day(s)	5.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

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

## Notes

- Gips piwowarski 1-2g  
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