

# Stratus Undulatus

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (80%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (6.7%)	80 %	4
Grain	Płatki owsiane	1 kg (13.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Whirlpool	Amarillo	20 g	30 min	9.5 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Strata	10 g	30 min	13.6 %
Dry Hop	Amarillo	80 g	3 day(s)	9.5 %
Dry Hop	Citra	80 g	3 day(s)	12 %
Dry Hop	Strata	40 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Other	Witamina C	4 g	Bottling	---