

# Sztajm

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **82**
- SRM **10.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (71.4%)	80 %	5
Grain	Viking melanoidynowy	0.5 kg (11.9%)	75 %	60
Grain	Carared	0.5 kg (11.9%)	75 %	39
Grain	Płatki owsiane	0.2 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Equinox	20 g	30 min	13.1 %
Boil	Marynka	10 g	10 min	10 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Simcoe	10 g	5 min	13.2 %

## Yeasts

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