

# Warzone z Myszą !

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **8.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **68.5 C**, Time **90 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **90 min** at **68.5C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.4 kg (28.3%)	80 %	5
Grain	Monachijski Ciemny Steinbach	0.3 kg (6.1%)	100 %	30
Grain	Karmelowy Jasny 30EBC	0.24 kg (4.9%)	75 %	30
Grain	Monachijski	1 kg (20.2%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (40.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	25 min	12.8 %
Boil	Sybilla	30 g	20 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	15 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	20 min