

# Xionc proboszcz

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name                            | Amount | Time     | Alpha acid |
|---------|---------------------------------|--------|----------|------------|
| Boil    | Xionc (experimental PolishHops) | 40 g   | 10 min   | 7.3 %      |
| Dry Hop | Xionc (experimental PolishHops) | 25 g   | 2 day(s) | 7.3 %      |

## Yeasts

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