

# Almalty

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- Gravity **18.7 BLG**
- ABV ---
- IBU **85**
- SRM **6.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **10 min**
- Temp **70 C**, Time **50 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **50 min** at **70C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 6 kg (85.7%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 1 kg (14.3%) | 81 %  | 6   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Apollo     | 30 g   | 60 min | 17 %       |
| Boil    | Amarillo   | 30 g   | 30 min | 9.5 %      |
| Boil    | Centennial | 20 g   | 10 min | 10.5 %     |
| Boil    | Citra      | 20 g   | 10 min | 12 %       |