

# blrokez

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **10.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.3 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **1.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (87.2%)	81 %	26
Grain	Karmelowy Czerwony	0.25 kg (6.4%)	75 %	59
Grain	Weyermann - Carared	0.25 kg (6.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	25 g	50 min	12.7 %
Boil	Sabro	10 g	10 min	13.6 %
Aroma (end of boil)	Sabro	10 g	5 min	13.6 %
Dry Hop	Sabro	20 g	10 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Pieprz czerwony	5 g	Boil	10 min
Fining	Mech Irlandzki	5 g	Boil	5 min