

# Conan Barbarzyńca

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **93**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (38.5%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (38.5%)	80 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (4.6%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.1%)	85 %	3
Liquid Extract	Bruntal Pale Ale	0.5 kg (7.7%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Boil	Magnum	15 g	30 min	13.5 %
Aroma (end of boil)	Enigma (AUS)	20 g	20 min	17.2 %
Aroma (end of boil)	Equinox	20 g	20 min	13.1 %
Aroma (end of boil)	Rakau (NZ)	20 g	20 min	9.5 %
Aroma (end of boil)	Galaxy	20 g	20 min	15 %
Whirlpool	Enigma (AUS)	20 g	20 min	17.2 %
Whirlpool	Equinox	20 g	20 min	13.1 %
Whirlpool	Rakau (NZ)	20 g	20 min	9.5 %
Whirlpool	Galaxy	20 g	20 min	15 %

Dry Hop	Enigma (AUS)	15 g	4 day(s)	17.2 %
Dry Hop	Equinox	15 g	4 day(s)	13.1 %
Dry Hop	Rakau (NZ)	15 g	4 day(s)	9.5 %
Dry Hop	Galaxy	15 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	1600 ml	Yeast Bay