

# Kosiarz umystów

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **114**
- SRM **8.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **80.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **99.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **94.5 liter(s)**
- Total mash volume **126 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **94.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **36.2 liter(s)** of **76C** water or to achieve **99.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	18 kg (57.1%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	7.5 kg (23.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	3 kg (9.5%)	80 %	6
Grain	Monachijski	2 kg (6.3%)	80 %	16
Grain	Cara Gold	1 kg (3.2%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	60 g	15 min	11.8 %
Boil	Cascade	90 g	5 min	8 %
Boil	Magnum	90 g	60 min	11.6 %
Boil	Chinook	90 g	60 min	12.8 %
Boil	Columbus/Tomahawk/Zeus	90 g	60 min	15 %
Boil	Citra	90 g	10 min	14.2 %
Boil	Centennial	90 g	5 min	9.7 %

Boil	Simcoe	90 g	15 min	13.3 %
Dry Hop	Ella (AUS)	66 g	7 day(s)	14.6 %
Boil	Amarillo	90 g	1 min	9.2 %
Dry Hop	Chinook	90 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	Fermentis