

Nie Mam Pomysłu

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **74**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **28.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (85.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (12.2%) | 79 % | 10 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (2.4%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Equinox | 35 g | 60 min | 13.1 % |
| Boil | Citra | 35 g | 60 min | 12 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6 % |
| Dry Hop | Cascade | 20 g | 6 day(s) | 6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Spice | Zest z Grapefruitu | 50 g | Boil | 5 min |