

# Perandoria

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- Gravity **20.4 BLG**
- ABV ---
- IBU **91**
- SRM **9.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (67.6%)	80 %	4
Grain	Strzegom pszeniczny	0.8 kg (10.8%)	81 %	6
Grain	Strzegom Monachijski typ I	0.8 kg (10.8%)	79 %	16
Grain	Cara Gold Castlemalting	0.2 kg (2.7%)	78 %	120
Grain	Żytni	0.2 kg (2.7%)	85 %	8
Grain	Oats, Flaked	0.4 kg (5.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Boil	Simcoe	30 g	20 min	13 %
Boil	Citra	30 g	5 min	12 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Aroma (end of boil)	Simcoe	30 g	0 min	13 %
Whirlpool	Citra	30 g	15 min	12 %
Whirlpool	Centennial	30 g	15 min	10.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13 %

Dry Hop	Columbus/Tomahawk/Zeus	30 g	4 day(s)	15.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis