

Pij w Mig-29

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **63**
- SRM **6.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **7 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **61 C**, Time **70 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **61C**
- Keep mash **20 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (55%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1.7 kg (31.2%)	85 %	4
Grain	Płatki pszeniczne	0.63 kg (11.6%)	60 %	6
Grain	Płatki owsiane	0.12 kg (2.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	25 min	7.6 %
Boil	Styrian Dragon	30 g	25 min	7.2 %
Boil	Styrian Cardinal	10 g	12 min	8.8 %
Boil	Styrian Cardinal	15 g	8 min	8.8 %
Boil	Styrian Cardinal	15 g	5 min	8.8 %
Aroma (end of boil)	Styrian Cardinal	20 g	0 min	8.8 %
Whirlpool	Styrian Cardinal	30 g	10 min	8.8 %
Whirlpool	Falconer's Flight	30 g	10 min	10.5 %
Dry Hop	Falconer's Flight	30 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	25 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3.9 g	Mash	80 min
Fining	Mech irlandzki	4 g	Boil	1 min
Fining	Whirlfloc T	1.25 g	Boil	1 min
Water Agent	CaCO ₃	0.7 g	Mash	80 min