

# Pliny the Elder

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **195**
- SRM **5.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (87.4%)	80 %	4
Grain	Caramel/Crystal Malt - 20L	0.16 kg (3.9%)	75 %	39
Grain	Weyermann - Carapils	0.16 kg (3.9%)	78 %	4
Sugar	Cukier	0.2 kg (4.9%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	12 g	45 min	15.5 %
Boil	Simcoe	18 g	30 min	13.2 %
Aroma (end of boil)	Centennial	18 g	0 min	10.5 %
Aroma (end of boil)	Simcoe	40 g	0 min	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	18 g	12 day(s)	15.5 %
Dry Hop	Centennial	18 g	12 day(s)	10.5 %
Dry Hop	Simcoe	18 g	12 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	5 day(s)	15.5 %
Dry Hop	Centennial	10 g	5 day(s)	10.5 %

Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentum Mobile