

# Pliny the Younger

---

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **204**
- SRM **4.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.9 kg (72.2%)	80 %	4
Grain	Simpsons - Golden Promise	0.8 kg (14.8%)	81 %	4
Dry Extract	Cukier biały	0.4 kg (7.4%)	100 %	3
Grain	Weyermann - Carapils	0.3 kg (5.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook	42 g	30 min	13 %
Boil	Nugget	84 g	120 min	13 %
Boil	Simcoe	28 g	70 min	13.2 %
Boil	Amarillo	28 g	45 min	9.5 %
Aroma (end of boil)	Amarillo	63 g	0 min	9.5 %

## Yeasts

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