

## projekt #9

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- Gravity **15.1 BLG**
- ABV ---
- IBU **60**
- SRM **6.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Aroma (end of boil)	Sybilla	25 g	15 min	3.5 %
Aroma (end of boil)	Cascade	25 g	15 min	14 %
Aroma (end of boil)	Simcoe	25 g	15 min	13 %

### Yeasts

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

### Notes

- HGB - po gotowaniu dodam 4l schłodzonej herbatki chmielowej (chmiele na aromat, zaparzaczką)  
*Mar 6, 2016, 11:44 AM*