

Sen Katarzyny

- Gravity **18.2 BLG**
- ABV ---
- IBU **120**
- SRM **12.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 4 kg (59%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (29.5%) | 79 % | 16 |
| Grain | Pszeniczny | 0.48 kg (7.1%) | 85 % | 4 |
| Grain | Cara Gold Castlemalting | 0.3 kg (4.4%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Vic Secret | 30 g | 60 min | 15.6 % |
| Boil | Amarillo | 20 g | 60 min | 8.9 % |
| Boil | Sorachi Ace | 15 g | 30 min | 12.5 % |
| Boil | Warrior | 30 g | 70 min | 14.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12 g | --- |