

# Smocze Braterstwo

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **74**
- SRM **8.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (90.2%)	--- %	6
Grain	Abbey Castle	0.5 kg (9.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Boil	Topaz	25 g	30 min	15 %
Boil	Mosaic	25 g	15 min	10 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Topaz	25 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	157.14 ml	kocio