

Top Secret

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **88**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **800 liter(s)**
- Trub loss **5 %**
- Size with trub loss **840 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1012 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **765 liter(s)**
- Total mash volume **1020 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **765 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **502 liter(s)** of **76C** water or to achieve **1012 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilznieński Soufflett	220 kg (86.3%)	--- %	---
Grain	Słód Wiedeński	25 kg (9.8%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	5 kg (2%)	73 %	120
Grain	słód red crystal	5 kg (2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	2000 g	60 min	15.5 %
Boil	Green bullet	1000 g	15 min	8.5 %
Boil	Centennial	500 g	5 min	10.5 %
Aroma (end of boil)	Mosaic	500 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	500 g	---