

Trzech Kroli 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **65**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (70.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (22.1%)	79 %	16
Grain	Strzegom Pszeniczny	0.12 kg (2.7%)	81 %	6
Grain	Abbey Malt Weyermann	0.2 kg (4.4%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	11.5 %
Aroma (end of boil)	Cascade	50 g	15 min	6.9 %
Aroma (end of boil)	Vic Secret	50 g	5 min	18.4 %

Yeasts

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