

# Pliny the Younger

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **204**
- SRM **4.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type        | Name                      | Amount         | Yield | EBC |
|-------------|---------------------------|----------------|-------|-----|
| Grain       | Strzegom Pilzneński       | 3.9 kg (72.2%) | 80 %  | 4   |
| Grain       | Simpsons - Golden Promise | 0.8 kg (14.8%) | 81 %  | 4   |
| Dry Extract | Cukier biały              | 0.4 kg (7.4%)  | 100 % | 3   |
| Grain       | Weyermann - Carapils      | 0.3 kg (5.6%)  | 78 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time    | Alpha acid |
|---------------------|----------|--------|---------|------------|
| Mash                | Chinook  | 42 g   | 30 min  | 13 %       |
| Boil                | Nugget   | 84 g   | 120 min | 13 %       |
| Boil                | Simcoe   | 28 g   | 70 min  | 13.2 %     |
| Boil                | Amarillo | 28 g   | 45 min  | 9.5 %      |
| Aroma (end of boil) | Amarillo | 63 g   | 0 min   | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 125 ml | Fermentum Mobile |