Pasmo Pomylek (Black IPA 14,7Blg - homebrewing.pl)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **64**
- SRM **14.6**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.16 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(91.7%)*	80 %	5
Grain	Strzegom Czekoladowy jasny	0.25 kg *(4.2%)*	68 %	400
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg *(4.2%)*	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.1 %
Aroma (end of boil)	Centennial	30 g	15 min	10.5 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Dry Hop	Equinox	50 g	10 day(s)	13.1 %
Dry Hop	Mosaic	50 g	10 day(s)	10 %

Yeasts

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

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Słód barwiący wrzucamy po pierwszej przerwie.

  Simcoe - wrzucamy przed rozpoczęciem chłodzenia.

  Equinox - wrzucamy na początku burzliwej.
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