

## #69 The Fighter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **120**
- SRM **8.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.8 liter(s)**

### Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (66.2%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (28.8%)	79 %	22
Grain	Strzegom Pszeniczny	0.35 kg (5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	48 g	60 min	12.9 %
Boil	Citra	17 g	30 min	12 %
Boil	Simcoe	17 g	30 min	14.2 %
Boil	Citra	21 g	15 min	13.6 %
Boil	Simcoe	21 g	15 min	14.2 %
Dry Hop	Citra	70 g	4 day(s)	13.6 %
Dry Hop	Simcoe	70 g	4 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min
Other	witamina A	4 g	Bottling	---