

# IIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **94**
- SRM **8.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (61%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (12.2%)	79 %	10
Grain	Karmelowy Czerwony	1 kg (12.2%)	75 %	59
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (14.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Chinook	50 g	30 min	13 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale	Ale	Slant	200 ml	Fermentis