

IIPA 2

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **110**
- SRM **8.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|-----|
| Grain | Pale Ale Malteurop | 5 kg (55.1%) | 81 % | 7 |
| Grain | Weyermann Caramunich Malt II | 0.3 kg (3.3%) | 71.7 % | 110 |
| Grain | Weyermann - Carared | 0.3 kg (3.3%) | 75 % | 45 |
| Grain | Strzegom Pszeniczny | 0.48 kg (5.3%) | 81 % | 6 |
| Grain | Pilzneński Malteurop | 3 kg (33%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Galaxy | 80 g | 60 min | 14.5 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 11.7 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 11.7 % |
| Whirlpool | Citra | 20 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 20 g | 10 min | 13.2 % |

| | | | | |
|-----------|--------|------|----------|--------|
| Whirlpool | Mosaic | 20 g | 10 min | 11.7 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 13.2 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | WHRLIFLOC T | 1 g | Boil | 10 min |