

# IIPA

- Gravity **17.7 BLG**
- ABV ---
- IBU **121**
- SRM **10.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Sugar	Candi Sugar, Clear	0.5 kg (7.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Magnum	30 g	50 min	13.5 %
Boil	Citra	20 g	30 min	12 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Citra	20 g	15 min	12 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	30 g	6 day(s)	12 %

Dry Hop	Mosaic	30 g	6 day(s)	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis