

IIPA

- Gravity **18 BLG**
- ABV ---
- IBU **120**
- SRM **5.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.2 kg (50.6%) | 81 % | 6 |
| Grain | Weyermann - Pilsneński Premium | 2.15 kg (49.4%) | 81 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Citra | 30 g | 45 min | 12.4 % |
| Boil | Equinox | 25 g | 45 min | 13.1 % |
| Boil | Citra | 10 g | 15 min | 12.4 % |
| Boil | Equinox | 25 g | 15 min | 13.1 % |
| Boil | Citra | 10 g | 6 min | 12.4 % |
| Boil | Cascade | 50 g | 6 min | 6 % |
| Dry Hop | Citra | 50 g | 14 day(s) | 12.4 % |
| Dry Hop | Cascade | 50 g | 14 day(s) | 6 % |
| Dry Hop | Equinox | 50 g | 14 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|