

# IIPA

- Gravity **18 BLG**
- ABV ---
- IBU **6**
- SRM **4.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 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 **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.7 kg (96.3%)	81 %	4
Sugar	Cukier biały	0.3 kg (3.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Ahtanum	20 g	15 min	5 %
Whirlpool	Amarillo	20 g	15 min	9.5 %
Dry Hop	Idaho 7	40 g	2 day(s)	12.7 %
Dry Hop	Strata	40 g	2 day(s)	13.6 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Tettnang	40 g	2 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	2000 ml	Fermentis