

IIPA GC

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **103**
- SRM **5.8**
- 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 **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **53 C**, Time **17 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **17 min** at **53C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (37%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 3.8 kg (46.9%) | 80.5 % | 2 |
| Grain | Płatki owsiane | 1 kg (12.3%) | 60 % | 3 |
| Grain | Carabelge | 0.3 kg (3.7%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Mosaic | 50 g | 10 min | 10 % |
| Boil | Citra | 100 g | 5 min | 12 % |
| Whirlpool | Citra | 100 g | 20 min | 12 % |
| Boil | Magnum | 30 g | 10 min | 13.5 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 10 % |