

# Imperialny Lichtus IPA II

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **99**
- SRM **6.5**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	7 kg (87.5%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.5 kg (6.3%)	80.5 %	16
Grain	Strzegom Karmel 30	0.25 kg (3.1%)	75 %	30
Grain	Pszeniczny	0.25 kg (3.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	56.7 g	60 min	14.7 %
Boil	Centennial	14.17 g	20 min	9.4 %
Boil	Simcoe	14.17 g	20 min	13.1 %
Boil	Centennial	14.17 g	10 min	9.4 %
Boil	Simcoe	14.17 g	10 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	28.35 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis