

IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **13.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6.5 kg (76.5%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 120L | 1 kg (11.8%) | 72 % | 236 |
| Sugar | cukier | 1 kg (11.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Polaris | 30 g | 60 min | 21 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 1 min | 10 % |
| Whirlpool | Citra | 10 g | 5 min | 12 % |

Yeasts

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