

# IPA Big Cyc

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **39**
- SRM **7.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **189.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **150.3 liter(s)**
- Total mash volume **200.4 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **150.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **89.6 liter(s)** of **76C** water or to achieve **189.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	40 kg (79.8%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (6%)	79 %	16
Grain	Strzegom Pilzneński	5.5 kg (11%)	80 %	4
Grain	Strzegom Karmel 30	1 kg (2%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.6 kg (1.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	9.1 %
Boil	Chinook	100 g	60 min	10.6 %
Boil	Cascade	70 g	60 min	7.8 %
Aroma (end of boil)	Sladdek	100 g	20 min	6.63 %
Aroma (end of boil)	Nadwiślański	60 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	100 g	Fermentis
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