

IPA do kwadratu

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **71**
- SRM **6.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.6 kg (9.1%)	79 %	45
Grain	Strzegom Pilzneński	4.8 kg (72.7%)	80 %	4
Grain	Pszeniczny	1.2 kg (18.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Cascade	15 g	15 min	6 %
Boil	Citra	15 g	15 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Cascade	20 g	5 min	6 %
Boil	Citra	20 g	5 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Mosaic	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	60 min
Spice	Kolendra	5 g	Boil	10 min
Fining	mech iralndzki	4 g	Boil	10 min