

Last chance

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **66**
- SRM **8.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (81.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (13.5%) | 83 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (5.4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 80 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 110 g | 0 min | 10 % |