

Pipka

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **4.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

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

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 6.8 kg (91.9%) | 80 % | 4 |
| Sugar | Candi Sugar, Clear | 0.6 kg (8.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil | lunga | 50 g | 1 min | 11 % |
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | lunga | 40 g | 15 min | 11 % |
| Boil | HBC 472 Experimental | 40 g | 15 min | 8 % |
| Boil | HBC 472 Experimental | 50 g | 1 min | 8 % |
| Boil | HBC 472 Experimental | 10 g | 60 min | 8 % |