THE FIGHTER - BROKREACJA IIPA 19°

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **118**
- SRM **9.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.1 kg *(56.6%)*	85 %	5
Grain	Monachijski typ II	1.85 kg *(25.5%)*	79 %	22
Grain	Pszeniczny	0.35 kg *(4.8%)*	85 %	4
Liquid Extract	WES ekstrakt słodowy jasny	0.95 kg *(13.1%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.8 %
Boil	Citra	20 g	30 min	14.2 %
Boil	Simcoe	20 g	30 min	13.7 %
Boil	Citra	25 g	15 min	14.2 %
Boil	Simcoe	25 g	15 min	13.7 %
Dry Hop	Citra	75 g	6 day(s)	14.2 %
Dry Hop	Simcoe	75 g	6 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.