IPA

- Gravity **18 BLG**
- ABV **---**
- IBU **85**
- SRM **9.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **28.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg *(18.1%)*	79 %	6
Grain	Strzegom Pilzneński	5 kg *(60.2%)*	80 %	4
Grain	Strzegom Karmel 300	0.1 kg *(1.2%)*	70 %	299
Grain	Strzegom Monachijski typ II	0.5 kg *(6%)*	79 %	22
Grain	Strzegom Pszeniczny	1 kg *(12%)*	81 %	6
Sugar	Candi Sugar, Clear	0.2 kg *(2.4%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11.6 %
Boil	El Dorado	10 g	50 min	14.2 %
Boil	El Dorado	10 g	20 min	14.2 %
Whirlpool	El Dorado	20 g	1 min	15 %
Boil	Mosaic	10 g	50 min	11.7 %
Boil	Mosaic	10 g	10 min	11.7 %
Whirlpool	Mosaic	20 g	1 min	11.7 %
Boil	Kazbek	30 g	30 min	4.6 %
Aroma (end of boil)	Kazbek	20 g	10 min	4.6 %

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

Dry Hop	El Dorado	10 g	7 day(s)	14.2 %
Dry Hop	Mosaic	10 g	7 day(s)	11.7 %
Dry Hop	WAI-ITI	50 g	7 day(s)	2.8 %

Yeasts

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