IIPA

- Gravity **20 BLG**
- ABV **---**
- IBU **80**
- SRM **9.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.8 liter(s)**
- Total mash volume **54.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **40.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	13.5 kg *(92.5%)*	79 %	6
Adjunct	Pszenica niesłodowana	1 kg *(6.8%)*	75 %	3
Grain	Strzegom Czekoladowy jasny	0.1 kg *(0.7%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	60 min	15.5 %
Boil	Chinook	50 g	30 min	13 %
Aroma (end of boil)	Simcoe	40 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Dry Hop	Fuggles	50 g	5 day(s)	4.5 %

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.