IIPA High Voltage

- Gravity **22 BLG**
- ABV **---**
- IBU **120**
- SRM **10**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promise	4.47 kg *(88.2%)*	81 %	4
Grain	Fawcett - Pale Caramalt	0.5 kg *(9.9%)*	70 %	15
Grain	Fawcett Amber	0.1 kg *(2%)*	70 %	125

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	33 g	45 min	13.9 %
Boil	Jarrylo	20 g	45 min	15 %
Boil	Pekko	33 g	15 min	13.9 %
Boil	Jarrylo	15 g	15 min	15 %
Boil	Pekko	33 g	4 min	13.9 %
Boil	Jarrylo	15 g	3 min	15 %
Dry Hop	Pekko	50 g	14 day(s)	13.9 %
Dry Hop	Jarrylo	50 g	14 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile