

#10 - Imperial IPA - "Kosiarz"

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **122**
- SRM **6.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (87.5%)	82 %	4
Grain	Cookie Viking Malt	0.5 kg (6.3%)	75 %	50
Sugar	cukier	0.5 kg (6.3%)	--- %	---

Na ostatnie 15min chmielenia

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.8 %
Aroma (end of boil)	Citra	20 g	5 min	13.2 %
Aroma (end of boil)	Centennial	20 g	5 min	9.9 %
Aroma (end of boil)	Cascade	20 g	5 min	5.8 %
Whirlpool	Citra	30 g	0 min	13.2 %
75°C hop stand - 30min				
Whirlpool	Centennial	30 g	0 min	9.9 %
75°C hop stand - 30min				
Whirlpool	Cascade	30 g	0 min	5.8 %

75°C hop stand - 30min				
Dry Hop	Citra	50 g	4 day(s)	13.2 %
Dry Hop	Centennial	50 g	4 day(s)	9.9 %
Dry Hop	Cascade	50 g	4 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	220 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---

Notes

- Fermentacja - start w 16°C - główna faza 16,5-17°C
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