

Bomblpa II

- Gravity **17.1 BLG**
- ABV ---
- IBU **62**
- SRM **7.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 % | 5 |
| Grain | Żytni | 2 kg (33.3%) | 85 % | 8 |
| Grain | Weyermann - Carapils | 0.25 kg (4.2%) | 78 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |
| Grain | Aroma CastleMalting | 0.25 kg (4.2%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Warrior | 35 g | 60 min | 15.5 % |
| Boil | Palisade | 10 g | 15 min | 7.5 % |
| Whirlpool | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Chinook | 10 g | 15 min | 13 % |
| Aroma (end of boil) | Palisade | 10 g | 0 min | 7.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Aroma (end of boil) | Chinook | 10 g | 0 min | 13 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Palisade | 5 g | 3 day(s) | 7.5 % |

| | | | | |
|---------|---------|-----|----------|--------|
| Dry Hop | Simcoe | 5 g | 3 day(s) | 13.2 % |
| Dry Hop | Chinook | 5 g | 3 day(s) | 13 % |
| Dry Hop | Citra | 5 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |