

# Bomblpa II

- Gravity **17.1 BLG**
- ABV **7.3 %**
- 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