

CCC IMP NEIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **62**
- SRM **4.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.1%) | 81 % | 4 |
| Grain | Simpsons - Golden Promise | 0.5 kg (11.8%) | 81 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.35 kg (8.2%) | 72 % | 4 |
| Grain | Żytni | 0.35 kg (8.2%) | 85 % | 8 |
| Grain | Płatki jęczmienne | 0.35 kg (8.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.35 kg (8.2%) | 85 % | 3 |
| Grain | Płatki żytnie | 0.35 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|--------|------------|
| First Wort | Amarillo | 15 g | 60 min | 8.6 % |
| Boil | Citra | 10 g | 30 min | 13.5 % |
| Boil | Cascade | 10 g | 20 min | 6.3 % |
| Boil | Centennial | 10 g | 15 min | 9.7 % |
| Boil | Cascade | 10 g | 10 min | 6.3 % |

| | | | | |
|---------|------------|------|----------|--------|
| Boil | Citra | 10 g | 10 min | 13.5 % |
| Boil | Centennial | 5 g | 5 min | 9.7 % |
| Boil | Cascade | 5 g | 5 min | 6.3 % |
| Boil | Citra | 5 g | 5 min | 13.5 % |
| Dry Hop | Citra | 30 g | 6 day(s) | 13.5 % |
| Dry Hop | Centennial | 30 g | 6 day(s) | 9.7 % |
| Dry Hop | Cascade | 30 g | 6 day(s) | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III 1318 | Ale | Liquid | 200 ml | Wyeast Labs |