

I-PA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **5.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **63 C**, Time **75 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **75 min** at **63C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 8 kg (100%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |