

iipa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **119**
- SRM **7.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (88.6%) | 85 % | 7 |
| Grain | Caramunich® typ I | 0.25 kg (3.2%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.4 kg (5.1%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.25 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 70 g | 60 min | 13.2 % |
| Boil | Simcoe | 70 g | 15 min | 13.2 % |
| Boil | Simcoe | 60 g | 1 min | 13.2 % |
| Dry Hop | Simcoe | 100 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11 g | --- |