

# IIPA

- Gravity **18.9 BLG**
- ABV ---
- IBU **87**
- SRM **7.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilzneński	5 kg (64.1%)	80 %	4
Grain	Viking Malt Jasne Pszeniczne	2.5 kg (32.1%)	80 %	6
Grain	Weyermann Cararye	0.3 kg (3.8%)	78 %	115

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13 %
Boil	Centennial	20 g	60 min	10 %
Boil	Mosaic	20 g	60 min	12 %
Boil	Citra	15 g	30 min	13 %
Boil	Centennial	15 g	30 min	10 %
Boil	Mosaic	15 g	30 min	12 %
Dry Hop	Citra	55 g	3 day(s)	13 %
Dry Hop	Centennial	55 g	3 day(s)	10 %
Dry Hop	Mosaic	55 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale