

IIPA 2

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **110**
- SRM **8.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malteurop	5 kg (55.1%)	81 %	7
Grain	Weyermann Caramunich Malt II	0.3 kg (3.3%)	71.7 %	110
Grain	Weyermann - Carared	0.3 kg (3.3%)	75 %	45
Grain	Strzegom Pszeniczny	0.48 kg (5.3%)	81 %	6
Grain	Pilzneński Malteurop	3 kg (33%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	80 g	60 min	14.5 %
Aroma (end of boil)	Citra	10 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	15 min	11.7 %
Aroma (end of boil)	Citra	20 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.7 %
Whirlpool	Citra	20 g	10 min	13.2 %
Whirlpool	Simcoe	20 g	10 min	13.2 %

Whirlpool	Mosaic	20 g	10 min	11.7 %
Dry Hop	Citra	50 g	4 day(s)	13.2 %
Dry Hop	Mosaic	50 g	4 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	WHRLIFLOC T	1 g	Boil	10 min