

IIPA

- Gravity **22 BLG**
- ABV ---
- IBU **93**
- SRM **8.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (86.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (13.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 15 g | 90 min | 13 % |
| Boil | Tradition | 30 g | 90 min | 4.5 % |
| Boil | Marynka | 20 g | 90 min | 10 % |
| Boil | Cascade | 20 g | 10 min | 4.9 % |
| Boil | Citra | 10 g | 30 min | 12.4 % |
| Boil | Citra | 10 g | 20 min | 12.4 % |
| Boil | Citra | 10 g | 0 min | 12 % |
| Boil | Citra | 20 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 20 g | Gozdawa |