

# IIPA

- Gravity **18 BLG**
- ABV ---
- IBU **120**
- SRM **5.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.2 kg (50.6%)	81 %	6
Grain	Weyermann - Pilsneński Premium	2.15 kg (49.4%)	81 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	45 min	12.4 %
Boil	Equinox	25 g	45 min	13.1 %
Boil	Citra	10 g	15 min	12.4 %
Boil	Equinox	25 g	15 min	13.1 %
Boil	Citra	10 g	6 min	12.4 %
Boil	Cascade	50 g	6 min	6 %
Dry Hop	Citra	50 g	14 day(s)	12.4 %
Dry Hop	Cascade	50 g	14 day(s)	6 %
Dry Hop	Equinox	50 g	14 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile
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