

# IIPA

- Gravity **18.9 BLG**
- ABV ---
- IBU **93**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Mild Malt	1 kg (12.5%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	50 g	60 min	17 %
Aroma (end of boil)	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Lemon drop	50 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar