

IIPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **115**
- SRM **8.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (29.4%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 3 kg (29.4%) | 80 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (11.8%) | 85 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (9.8%) | 82 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (9.8%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 1 kg (9.8%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Centennial | 50 g | 60 min | 9.4 % |
| Aroma (end of boil) | Citra | 50 g | 15 min | 13.5 % |
| Aroma (end of boil) | Centennial | 50 g | 15 min | 9.4 % |
| Aroma (end of boil) | Cascade | 50 g | 15 min | 7.1 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13.5 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | --- |