

# IIPA High Voltage

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- Gravity **22 BLG**
- ABV ---
- IBU **120**
- SRM **10**
- 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 **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Fawcett - Golden Promise | 4.47 kg (88.2%) | 81 %  | 4   |
| Grain | Fawcett - Pale Caramalt  | 0.5 kg (9.9%)   | 70 %  | 15  |
| Grain | Fawcett Amber            | 0.1 kg (2%)     | 70 %  | 125 |

## Hops

| Use for | Name    | Amount | Time      | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil    | Pekko   | 33 g   | 45 min    | 13.9 %     |
| Boil    | Jarrylo | 20 g   | 45 min    | 15 %       |
| Boil    | Pekko   | 33 g   | 15 min    | 13.9 %     |
| Boil    | Jarrylo | 15 g   | 15 min    | 15 %       |
| Boil    | Pekko   | 33 g   | 4 min     | 13.9 %     |
| Boil    | Jarrylo | 15 g   | 3 min     | 15 %       |
| Dry Hop | Pekko   | 50 g   | 14 day(s) | 13.9 %     |
| Dry Hop | Jarrylo | 50 g   | 14 day(s) | 15 %       |

## Yeasts

| <b>Name</b>          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale         | Slant       | 300 ml        | Fermentum Mobile  |