

# IMP CC JUICE IPA tylko whirlpool

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **11**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (46.1%)	81 %	4
Grain	Rahr - Premium Pilsner Malt	2.2 kg (28.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.6%)	79 %	16
Grain	Płatki owsiane	0.8 kg (10.5%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Mosaic	40 g	80 min	10 %
Whirlpool	Citra	40 g	80 min	13.5 %
Whirlpool	Galaxy	40 g	80 min	15 %
Whirlpool	cascade	40 g	80 min	7 %
Dry Hop	Cascade	50 g	6 day(s)	7 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Galaxy	50 g	6 day(s)	15 %

Dry Hop	Mosaic	50 g	6 day(s)	14 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	mech	5 g	Boil	15 min

### Notes

- Whirlpool od 95oC 1/3, od 88oC druga część, od 82oC trzecia. Potem 1/3 na burzliwą ostatnie 4-5 dni, 2/3 na cichą.  
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