

# INH

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **53**
- SRM **8.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (69.4%)	85 %	7
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.9%)	75 %	30
Grain	Pilznieński	0.5 kg (6.9%)	81 %	4
Grain	Weyermann Caramunich 3	0.2 kg (2.8%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amore preta	30 g	60 min	9 %
Boil	amore preta	40 g	30 min	9 %
Aroma (end of boil)	amore preta	40 g	5 min	9 %
Whirlpool	amore preta	30 g	0 min	9 %
Dry Hop	amore preta	160 g	2 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis