

## No. 18 IIPA

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **68**
- SRM **11.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37 liter(s)**

### Steps

- Temp **62 C**, Time **12 min**
- Temp **69 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **12 min** at **62C**
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (70%)	85 %	2
Grain	Pszeniczny	0.5 kg (5%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (20%)	85 %	22
Grain	Strzegom Bursztynowy	0.25 kg (2.5%)	80 %	49
Grain	special w	0.25 kg (2.5%)	80 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	40 min	13 %
Boil	Chinook	50 g	20 min	13 %
Boil	Sybilla	50 g	2 min	3.5 %
Aroma (end of boil)	Belma	50 g	0 min	12.8 %
Dry Hop	Amarillo	100 g	10 day(s)	9.5 %

### Extras

Type	Name	Amount	Use for	Time
Other	Syrop klonowy	50 g	Primary	14 day(s)