

# PIIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **78**
- SRM **6.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6 kg (75%)	81 %	5
Grain	Pale Cookie	1 kg (12.5%)	80 %	25
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Sugar	Sugar, Light	0.5 kg (6.3%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	75 g	60 min	12 %
Boil	Sybilla	25 g	5 min	4.3 %
Boil	Oktawia	50 g	5 min	9 %
Whirlpool	Sybilla	25 g	1 min	4.3 %
Whirlpool	Oktawia	50 g	1 min	9 %
Dry Hop	Sybilla	50 g	3 day(s)	4.3 %
Whirlpool	Oktawia	100 g	3 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	6.6 g	Boil	60 min
Water Agent	Chlorek wapnia	3 g	Boil	60 min
Flavor	Kolendra Indyjska	10 g	Boil	15 min
Fining	Whirlfloc T	1 g	Boil	15 min

## Notes

- Woda z Biedry 1  
*Dec 9, 2020, 10:00 PM*