

Psycho

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **91**
- SRM **8.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (92.3%) | 80 % | 6 |
| Grain | Monachijski Ciemny Steinbach | 0.3 kg (4.6%) | 100 % | 30 |
| Grain | Karmelowy Ciemny | 0.2 kg (3.1%) | 85 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |
| Dry Hop | Centennial | 30 g | 5 day(s) | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 55 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |

Yeasts

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