

Single hop

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (48%)	79 %	10
Grain	Viking Pale Ale malt	1 kg (16%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (24%)	82 %	4
Grain	Pszeniczny	0.25 kg (4%)	85 %	4
Grain	Monachijski	0.5 kg (8%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum de	15 g	60 min	10 %
Aroma (end of boil)	Cascade PL	20 g	15 min	7.6 %
Aroma (end of boil)	Cascade PL	20 g	5 min	7.6 %
Whirlpool	Cascade PL	60 g	15 min	7.6 %
Dry Hop	Cascade PL	40 g	4 day(s)	7.6 %