

# The Fighter by Brokreacja

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **165**
- SRM **8.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.1 kg (65.1%)	85 %	7
Grain	Strzegom Monachijski typ II	1.85 kg (29.4%)	79 %	22
Grain	Pszeniczny	0.35 kg (5.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	55 g	60 min	15.5 %
Boil	Citra	20 g	30 min	12 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Boil	Simcoe	25 g	15 min	13.2 %
Dry Hop	Citra	75 g	10 day(s)	12 %
Dry Hop	Simcoe	75 g	10 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis