

Ya Bard&NaNo Brewery Cooperation

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **63**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (33.7%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale (light)	3 kg (33.7%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	2 kg (22.5%)	82 %	4
Adjunct	Simpsons - Golden Naked Oats	0.7 kg (7.9%)	73 %	20
Adjunct	Wheat, Flaked	0.2 kg (2.2%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	70 min	12 %
Dry Hop	Sabro	200 g	12 day(s)	15 %
Dry Hop	Nelson Sauvín	150 g	12 day(s)	11 %
Aroma (end of boil)	Citra	50 g	50 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	6 g	Mash	0 min
Water Agent	Anzymes hoop boost	2 g	Secondary	12 day(s)
Water Agent	chlorides	5 g	Mash	0 min