

## 100+ IBU

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **145**
- SRM **7.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (87.5%)	80 %	8
Grain	Monachijski	1 kg (12.5%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	50 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	5 min	15.5 %
Dry Hop	Centennial	100 g	7 day(s)	10.5 %
Dry Hop	Palisade	100 g	7 day(s)	7.5 %

### Yeasts

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