

# 100+ IBU

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- 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  |