

A1

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **6.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.2%)	79 %	6
Grain	Pale Ale Souflet	1 kg (13.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16
Grain	słód cookie	0.25 kg (3.3%)	75 %	70
Grain	Słód pszeniczny Bestmalz	0.3 kg (4%)	82 %	5

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	150 ml	White Labs