

# ale

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **63**
- SRM **11.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **25.7 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (64.1%)	80.5 %	6
Grain	Pilzneński	1 kg (12.8%)	81 %	4
Grain	Pszeniczny	1 kg (12.8%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (6.4%)	75 %	150
Grain	Carawheat (GR)	0.3 kg (3.8%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Strata	10 g	20 min	13.6 %
Boil	Ahtanum	10 g	20 min	5 %
Boil	lotus	10 g	20 min	16.6 %
Aroma (end of boil)	Strata	10 g	2 min	13.6 %
Aroma (end of boil)	Ahtanum	10 g	2 min	5 %
Aroma (end of boil)	lotus	10 g	2 min	16.6 %