

Aplauz

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **8.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (69.6%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (8.7%) | 80 % | 20 |
| Grain | Platki owsiane | 2 kg (17.4%) | 60 % | 3 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Cascade | 100 g | 30 min | 6 % |
| Boil | Citra | 100 g | 60 min | 12 % |
| Aroma (end of boil) | Amarillo | 100 g | 10 min | 9.5 % |
| Dry Hop | Centennial | 100 g | 10 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |
|--------------|-----|-----|------|-----------|