

CCC IMP NEIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **62**
- SRM **4.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.1%)	81 %	4
Grain	Simpsons - Golden Promise	0.5 kg (11.8%)	81 %	4
Grain	Cara-Pils/Dextrine	0.35 kg (8.2%)	72 %	4
Grain	Żytni	0.35 kg (8.2%)	85 %	8
Grain	Płatki jęczmienne	0.35 kg (8.2%)	85 %	3
Grain	Płatki owsiane	0.35 kg (8.2%)	85 %	3
Grain	Płatki żytnie	0.35 kg (8.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	15 g	60 min	8.6 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Cascade	10 g	20 min	6.3 %
Boil	Centennial	10 g	15 min	9.7 %
Boil	Cascade	10 g	10 min	6.3 %

Boil	Citra	10 g	10 min	13.5 %
Boil	Centennial	5 g	5 min	9.7 %
Boil	Cascade	5 g	5 min	6.3 %
Boil	Citra	5 g	5 min	13.5 %
Dry Hop	Citra	30 g	6 day(s)	13.5 %
Dry Hop	Centennial	30 g	6 day(s)	9.7 %
Dry Hop	Cascade	30 g	6 day(s)	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III 1318	Ale	Liquid	200 ml	Wyeast Labs