

# Feniks - Imperial IPA -ogien w szopie wesele-

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **61**
- SRM **8.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 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 **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.8%)	80 %	5
Grain	Weyermann - Pilsner Malt Premium	1.8 kg (21.5%)	81 %	3
Grain	Weyermann - Caraamber	0.5 kg (6%)	75 %	65
Grain	Weyermann - Carared	0.7 kg (8.4%)	75 %	45
Sugar	Cukier	0.36 kg (4.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	80 min	14.5 %
Boil	Citra	15 g	45 min	12 %
Boil	Amarillo	15 g	20 min	7.4 %
Boil	Cascade	15 g	15 min	6 %
Boil	Amarillo	15 g	10 min	7.4 %
Boil	Cascade	15 g	5 min	6 %
Aroma (end of boil)	Amarillo	15 g	0 min	7.4 %

Aroma (end of boil)	Cascade	15 g	0 min	6 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min
Water Agent	Gips	4 g	Mash	0 min

## Notes

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