

I IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **59**
- SRM **10.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **45.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **47.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **35.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10.8 kg (90.2%)	82 %	4.5
Grain	Strzegom Karmel 150	0.83 kg (6.9%)	75 %	150
Grain	Strzegom Monachijski typ I	0.35 kg (2.9%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	100 g	90 min	9.4 %
Boil	Lublin (Lubelski)	50 g	15 min	6 %
Dry Hop	Chinook	100 g	7 day(s)	7.5 %
Dry Hop	Lublin (Lubelski)	50 g	7 day(s)	6 %
Dry Hop	Michigan Cooper	50 g	7 day(s)	8 %
Dry Hop	Citra	100 g	7 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	33.33 g	Boil	10 min
Flavor	płatki ryżowe	333.33 g	Mash	30 min
Fining	Mech irlandzki	10 g	Boil	15 min
Water Agent	Kwas l askorbinowy	4 g	Bottling	---
Water Agent	Pirosiarczyn sodu	4 g	Boil	95 min