

I-PA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **5.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **63 C**, Time **75 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **75 min** at **63C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	8 kg (100%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %