

# iipa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **119**
- SRM **7.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (88.6%)	85 %	7
Grain	Caramunich® typ I	0.25 kg (3.2%)	73 %	80
Grain	Płatki owsiane	0.4 kg (5.1%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (3.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	70 g	60 min	13.2 %
Boil	Simcoe	70 g	15 min	13.2 %
Boil	Simcoe	60 g	1 min	13.2 %
Dry Hop	Simcoe	100 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---