

# IIPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **91**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (96.3%)	80 %	5
Sugar	cukier	0.5 kg (3.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	110 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	10 min	9.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	500 ml	Yeast Bay