

# IIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **83**
- SRM **5.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **75 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **75 min** at **63C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.8 kg (89.7%) | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 0.9 kg (10.3%) | 61 %  | 5   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Equinox       | 35 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Amarillo      | 35 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Cascade       | 50 g   | 15 min   | 6 %        |
| Aroma (end of boil) | Simcoe        | 35 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | WAI-ITI       | 50 g   | 15 min   | 4.1 %      |
| Whirlpool           | Equinox       | 10 g   | 0 min    | 13.1 %     |
| Whirlpool           | Amarillo      | 15 g   | 0 min    | 9.5 %      |
| Whirlpool           | Cascade       | 15 g   | 0 min    | 6 %        |
| Whirlpool           | Simcoe        | 10 g   | 0 min    | 13.2 %     |
| Whirlpool           | Nelson Sauvín | 15 g   | 0 min    | 11 %       |
| Dry Hop             | Equinox       | 5 g    | 3 day(s) | 13.1 %     |
| Dry Hop             | Amarillo      | 10 g   | 2 day(s) | 9.5 %      |

|         |               |      |          |        |
|---------|---------------|------|----------|--------|
| Dry Hop | Cascade       | 15 g | 2 day(s) | 6 %    |
| Dry Hop | Simcoe        | 5 g  | 3 day(s) | 13.2 % |
| Dry Hop | Nelson Sauvin | 15 g | 2 day(s) | 11 %   |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 250 ml | ---        |

### Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | whirflock | 0.5 g  | Boil    | 5 min |

### Notes

- Słody wrzucić do wody o temp. 55\*  
*Jul 9, 2019, 1:47 PM*