

IIPA 34

- Gravity **17.3 BLG**
- ABV ---
- IBU **107**
- SRM **9.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (24.9%)	80 %	5
Sugar	cukier	0.5 kg (6.2%)	--- %	---
Grain	Caraaroma	0.2 kg (2.5%)	78 %	400
Grain	Carabelge	0.13 kg (1.6%)	80 %	30
Grain	caramunich	0.19 kg (2.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	galaxy	40 g	60 min	13.5 %
Boil	Equinox	30 g	30 min	13.1 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Citra	25 g	15 min	13.5 %
Boil	Amarillo	25 g	10 min	8.9 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Amarillo	25 g	2 min	8.9 %
Boil	Equinox	25 g	1 min	13.1 %
Dry Hop	Citra	74 g	5 day(s)	13.5 %

Dry Hop	Amarillo	50 g	5 day(s)	8.9 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	180 ml	Fermentum Mobile