

# IIPA

- Gravity **22 BLG**
- ABV ---
- IBU **93**
- SRM **8.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (86.7%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	90 min	13 %
Boil	Tradition	30 g	90 min	4.5 %
Boil	Marynka	20 g	90 min	10 %
Boil	Cascade	20 g	10 min	4.9 %
Boil	Citra	10 g	30 min	12.4 %
Boil	Citra	10 g	20 min	12.4 %
Boil	Citra	10 g	0 min	12 %
Boil	Citra	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	20 g	Gozdawa