

# IIPA

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **81**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield  | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński         | 6 kg (77.9%)  | 81 %   | 4   |
| Grain | Strzegom Wiedeński | 1 kg (13%)    | 79 %   | 10  |
| Grain | Płatki pszeniczne  | 0.4 kg (5.2%) | 60 %   | 3   |
| Sugar | Candi Sugar, Clear | 0.3 kg (3.9%) | 78.3 % | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 50 g   | 60 min | 15.5 %     |
| Boil    | Simcoe  | 10 g   | 10 min | 13.2 %     |
| Boil    | Citra   | 10 g   | 10 min | 12 %       |
| Boil    | Simcoe  | 10 g   | 1 min  | 13.2 %     |
| Boil    | citra   | 10 g   | 1 min  | 13.2 %     |