

IIPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **115**
- SRM **8.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (29.4%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (29.4%)	80 %	4
Grain	Płatki owsiane	1.2 kg (11.8%)	85 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (9.8%)	82 %	5
Grain	Strzegom Wiedeński	1 kg (9.8%)	79 %	10
Grain	Karmelowy Czerwony	1 kg (9.8%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Centennial	50 g	60 min	9.4 %
Aroma (end of boil)	Citra	50 g	15 min	13.5 %
Aroma (end of boil)	Centennial	50 g	15 min	9.4 %
Aroma (end of boil)	Cascade	50 g	15 min	7.1 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %
Dry Hop	Cascade	50 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	---