

# IIPA

- Gravity **20.9 BLG**
- ABV ---
- IBU **87**
- SRM **11.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (71%)	80 %	4
Grain	Monachijski	1 kg (12.9%)	80 %	16
Grain	Pszeniczny	1 kg (12.9%)	85 %	4
Grain	Strzegom Karmel 150	0.25 kg (3.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Chinook	25 g	25 min	13 %
Boil	Centennial	25 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	800 ml	White Labs