

# IPA 11-2022

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **92**
- SRM **12.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (50%)	81 %	4
Grain	Strzegom Karmel 150	1 kg (10%)	75 %	150
Grain	Briess - Pale Ale Malt	3 kg (30%)	80 %	7
Grain	Pszeniczny	1 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.7 %
Boil	Chinook	50 g	30 min	11 %
Boil	Cascade PL	50 g	10 min	4 %
Boil	Wai-iti	50 g	10 min	1.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	---

## Notes

- wyszło 17, blg 23 l  
Nov 15, 2021, 7:56 AM