

## P17

- Gravity **19.6 BLG**
- ABV ---
- IBU **97**
- SRM **12.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (72.7%)	85 %	7
Grain	Strzegom Monachijski typ I	0.75 kg (13.6%)	79 %	80
Grain	Weyermann - Pale Wheat Malt	0.42 kg (7.6%)	85 %	5
Grain	Weyermann - Caraamber	0.333 kg (6.1%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Sorachi Ace	30 g	30 min	10 %
Boil	WAI-ITI	20 g	10 min	4.1 %
Boil	Summit	30 g	10 min	17 %
Dry Hop	WAI-ITI	20 g	5 day(s)	4.1 %
Dry Hop	Sorachi Ace	20 g	5 day(s)	10 %
Dry Hop	Jarrylo	20 g	5 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	1 ml	Fermentum Mobile
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