

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1 ml | Fermentum Mobile |
|----------------------|-----|--------|------|------------------|