

Pimp my ipa

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **102**
- SRM **11.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 7.5 kg (89.3%) | 80 % | 5 |
| Sugar | Candi Sugar, Clear | 0.7 kg (8.3%) | 78.3 % | 2 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.4%) | 75 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Herkules | 30 g | 60 min | 17 % |
| Boil | Mosaic | 30 g | 20 min | 10 % |
| Boil | Citra | 30 g | 20 min | 12 % |
| Boil | Cascade | 30 g | 20 min | 6 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6 % |
| Whirlpool | Citra | 20 g | 30 min | 12 % |
| Whirlpool | Mosaic | 20 g | 30 min | 10 % |
| Whirlpool | Cascade | 20 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 120 ml | White Labs |
| FM13 Irlandzkie Ciemności | Ale | Liquid | 120 ml | Fermentum Mobile |

Notes

- Podzielone na dwa fermentory, na zimno po 20-30g kazdego z chmieli
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.