

# Polsko-Australijska Imperialna IPA

- Gravity **22 BLG**
- ABV ---
- IBU **101**
- SRM **12.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **60 min**
- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **60 min** at **68C**
- Keep mash **60 min** at **70C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount        | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale       | 6 kg (71.4%)  | 79 %  | 6   |
| Grain | Cara Gold Castlemalting | 0.4 kg (4.8%) | 78 %  | 120 |
| Grain | Barke Wayermann         | 1 kg (11.9%)  | --- % | --- |
| Grain | Strzegom Pilzneński     | 1 kg (11.9%)  | 80 %  | 4   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 33 g   | 60 min   | 17.2 %     |
| Boil                | lunga        | 30 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Magnum       | 30 g   | 15 min   | 13.5 %     |
| Aroma (end of boil) | lunga        | 30 g   | 5 min    | 11 %       |
| Aroma (end of boil) | Enigma (AUS) | 33 g   | 0 min    | 17.2 %     |
| Aroma (end of boil) | lunga        | 30 g   | 5 min    | 11 %       |
| Dry Hop             | lunga        | 30 g   | 7 day(s) | 11 %       |
| Dry Hop             | Enigma (AUS) | 33 g   | 7 day(s) | 17.2 %     |
| Dry Hop             | Sticklebract | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 200 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | Skórka cytryny | 20 g   | Boil    | 15 min |
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |