

Psycho

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **91**
- SRM **8.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	6
Grain	Monachijski Ciemny Steinbach	0.3 kg (4.6%)	100 %	30
Grain	Karmelowy Ciemny	0.2 kg (3.1%)	85 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %
Boil	Columbus/Tomahawk/Zeus	55 g	60 min	15.5 %
Boil	Cascade	20 g	30 min	6 %
Dry Hop	Cascade	20 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis