

## #27 IIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **104**
- SRM **9.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (6.3%)	78 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.8%)	75 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.9 %
First Wort	Mosaic	50 g	60 min	12.4 %
Boil	Equinox	50 g	5 min	13.4 %
Whirlpool	Mosaic	50 g	80 min	12.4 %
Dry Hop	Tradition	50 g	4 day(s)	5.5 %
Dry Hop	Lublin (Lubelski)	50 g	4 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	150 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	60 min
Fining	mech	5 g	Boil	15 min
Flavor	glukoza	800 g	Boil	15 min