

## #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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |       |        |     |
|-------|-----|-------|--------|-----|
| us-05 | Ale | Slant | 150 ml | --- |
|-------|-----|-------|--------|-----|

### 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 |