

# Bomblpa II

- Gravity **17.1 BLG**
- ABV ---
- IBU **62**
- SRM **7.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 %  | 5   |
| Grain | Żytni                | 2 kg (33.3%)   | 85 %  | 8   |
| Grain | Weyermann - Carapils | 0.25 kg (4.2%) | 78 %  | 4   |
| Grain | Strzegom Wiedeński   | 1 kg (16.7%)   | 79 %  | 10  |
| Grain | Aroma CastleMalting  | 0.25 kg (4.2%) | 78 %  | 100 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Warrior  | 35 g   | 60 min   | 15.5 %     |
| Boil                | Palisade | 10 g   | 15 min   | 7.5 %      |
| Whirlpool           | Simcoe   | 10 g   | 15 min   | 13.2 %     |
| Boil                | Chinook  | 10 g   | 15 min   | 13 %       |
| Aroma (end of boil) | Palisade | 10 g   | 0 min    | 7.5 %      |
| Aroma (end of boil) | Simcoe   | 10 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Chinook  | 10 g   | 0 min    | 13 %       |
| Aroma (end of boil) | Citra    | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Palisade | 5 g    | 3 day(s) | 7.5 %      |

|         |         |     |          |        |
|---------|---------|-----|----------|--------|
| Dry Hop | Simcoe  | 5 g | 3 day(s) | 13.2 % |
| Dry Hop | Chinook | 5 g | 3 day(s) | 13 %   |
| Dry Hop | Citra   | 5 g | 3 day(s) | 12 %   |

## Yeasts

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