

Christmas IPA 2017

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **110**
- SRM **9.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Ale	0.75 kg (13.3%)	80 %	8
Grain	Strzegom Pilzneński	0.5 kg (8.8%)	80 %	4
Grain	Colorado - Honig Malt	2 kg (35.4%)	80 %	15
Grain	Strzegom Pszeniczny	2 kg (35.4%)	81 %	6
Grain	Płatki żytnie	0.4 kg (7.1%)	65 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon Drop	50 g	45 min	4.6 %
Boil	ADHA 527	50 g	15 min	13.4 %
Boil	Eureka!	50 g	5 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP510 - Belgian Bastogne Ale Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka z cytryny	100 g	Boil	60 min
Spice	Skórka z pomarańczy	100 g	Boil	60 min
Spice	Cynamon	20 g	Boil	15 min
Spice	Papryka ostra	20 g	Boil	15 min
Spice	Goździki	10 g	Boil	15 min