

ddipa

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **65**
- SRM **6.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 8 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Simcoe | 50 g | 45 min | 13.1 % |
| Boil | Motueka | 25 g | 5 min | 8 % |
| Boil | wai | 25 g | 5 min | 2.8 % |
| Boil | Mosaic | 25 g | 5 min | 12 % |
| Boil | Mosaic | 25 g | 1 min | 12 % |
| Boil | Nelson Sauvín | 25 g | 1 min | 11.2 % |
| Boil | Summer | 25 g | 1 min | 5.2 % |
| Boil | Galaxy | 25 g | 1 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- filtracja - 78 stopni
Oct 11, 2017, 7:45 PM