

Ho(w)ly Shit

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **129**
- SRM **20.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **74C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.3%)	80 %	5
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.2 kg (15%)	100 %	300
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.2%)	75 %	30
Grain	Viking Wheat Malt	0.62 kg (7.7%)	83 %	5
Sugar	Cukier	0.7 kg (8.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Centennial	30 g	30 min	10.5 %
Boil	Simcoe	25 g	30 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	25 g	7 min	15.5 %
Boil	Centennial	25 g	7 min	10.5 %
Boil	Simcoe	25 g	7 min	13.2 %
Dry Hop	Centennial	75 g	7 day(s)	10.5 %

Dry Hop	Columbus/Tomahawk/Zeus	70 g	7 day(s)	15.5 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---