

I IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **59**
- SRM **10.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **45.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **47.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **35.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **45.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 10.8 kg (90.2%) | 82 % | 4.5 |
| Grain | Strzegom Karmel 150 | 0.83 kg (6.9%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 0.35 kg (2.9%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Junga | 100 g | 90 min | 9.4 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 6 % |
| Dry Hop | Chinook | 100 g | 7 day(s) | 7.5 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 7 day(s) | 6 % |
| Dry Hop | Michigan Cooper | 50 g | 7 day(s) | 8 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|----------|----------|--------|
| Herb | Trawa cytrynowa | 33.33 g | Boil | 10 min |
| Flavor | płatki ryżowe | 333.33 g | Mash | 30 min |
| Fining | Mech irlandzki | 10 g | Boil | 15 min |
| Water Agent | Kwas l askorbinowy | 4 g | Bottling | --- |
| Water Agent | Pirosiarczyn sodu | 4 g | Boil | 95 min |