

# IIPA

- Gravity **17.5 BLG**
- ABV ---
- IBU **102**
- SRM **14.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6.1 kg (89.7%)	80 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (7.4%)	79 %	22
Grain	Strzegom Karmel 600	0.2 kg (2.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Cascade	20 g	5 min	6 %
Boil	Centennial	20 g	1 min	10.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Centennial	10 g	4 day(s)	10.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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