

# IIPA

- Gravity **20 BLG**
- ABV ---
- IBU **120**
- SRM **11.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (67.6%)	85 %	7
Grain	Strzegom Pale Ale	1.5 kg (20.3%)	79 %	6
Grain	Weyermann Caramunich Malt I	0.2 kg (2.7%)	71.7 %	90
Grain	Weyermann Caramunich Malt II	0.2 kg (2.7%)	71.7 %	110
Grain	Strzegom Pszeniczny	0.5 kg (6.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	90 min	11.5 %
Boil	Simcoe	50 g	90 min	13.2 %
Boil	Citra	20 g	20 min	13.2 %
Boil	Galaxy	20 g	20 min	14.5 %
Aroma (end of boil)	Citra	20 g	10 min	13.2 %
Aroma (end of boil)	Galaxy	20 g	10 min	14.5 %

Aroma (end of boil)	Citra	20 g	0 min	13.2 %
Aroma (end of boil)	Galaxy	20 g	0 min	14.5 %
Dry Hop	Galaxy	50 g	5 day(s)	14.5 %
Dry Hop	Citra	50 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mecz irlandzki	5 g	Boil	10 min