

# IIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **43**
- SRM **5.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 %  | 22  |
| Grain | Strzegom Pilzneński         | 5 kg (83.3%) | 80 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Magnum                 | 17 g   | 60 min   | 13.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 8 g    | 60 min   | 15.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g   | 5 min    | 15.5 %     |
| Dry Hop             | Columbus/Tomahawk/Zeus | 40 g   | 5 day(s) | 15.5 %     |
| Dry Hop             | Citra                  | 20 g   | 5 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |