

# IIPA

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **81**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (77.9%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (13%)	79 %	10
Grain	Płatki pszeniczne	0.4 kg (5.2%)	60 %	3
Sugar	Candi Sugar, Clear	0.3 kg (3.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Citra	10 g	10 min	12 %
Boil	Simcoe	10 g	1 min	13.2 %
Boil	citra	10 g	1 min	13.2 %