

IIPA THJ#11

- Gravity **18.4 BLG**
- ABV ---
- IBU **97**
- SRM **9.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Bruntal - pilzneński | 6.8 kg (93.5%) | 81 % | 4 |
| Grain | Chateau - Crystal | 0.2 kg (2.8%) | 78 % | 150 |
| Grain | Weyermann - Carared | 0.12 kg (1.7%) | 75 % | 45 |
| Grain | Oats, Flaked | 0.15 kg (2.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 14 % |
| Boil | Chinook | 15 g | 60 min | 12.7 % |
| Boil | Sybilla | 26 g | 60 min | 8 % |
| Boil | Amarillo | 30 g | 20 min | 7.5 % |
| Boil | Centennial | 30 g | 20 min | 9.4 % |
| Aroma (end of boil) | Amarillo | 30 g | 3 min | 7.5 % |
| Aroma (end of boil) | Centennial | 30 g | 3 min | 9.4 % |
| Aroma (end of boil) | Simcoe | 30 g | 3 min | 11.6 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 7.5 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 9.4 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 30 g | 4 day(s) | 11.6 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|---------|-------|
| Fining | irish moss | 5 g | Boil | 5 min |
| Water Agent | gips | 8 g | Mash | --- |