

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 %
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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	---