

# IIPA

- Gravity **20.9 BLG**
- ABV ---
- IBU **87**
- SRM **11.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (71%)   | 80 %  | 4   |
| Grain | Monachijski         | 1 kg (12.9%)   | 80 %  | 16  |
| Grain | Pszeniczny          | 1 kg (12.9%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.2%) | 75 %  | 150 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnum     | 50 g   | 60 min | 13.5 %     |
| Boil    | Chinook    | 25 g   | 25 min | 13 %       |
| Boil    | Centennial | 25 g   | 10 min | 10.5 %     |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 800 ml | White Labs |