

Kick Ass

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **100**
- SRM **7.1**
- 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 **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (61.1%)	79 %	6
Grain	Carahell	0.5 kg (5.6%)	77 %	26
Grain	Strzegom Pilzneński	3 kg (33.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Nelson Sauvín	25 g	10 min	11 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Yellow Sub	25 g	10 min	6.4 %
Aroma (end of boil)	Hallertau Blanc	25 g	10 min	11 %
Aroma (end of boil)	Galaxy	25 g	10 min	15 %
Aroma (end of boil)	Mandarina Bavaria	25 g	10 min	10 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Nelson Sauvín	25 g	7 day(s)	11 %

Dry Hop	Mandarina Bavaria	25 g	7 day(s)	10 %
Dry Hop	Topaz	25 g	7 day(s)	15 %
Dry Hop	Galaxy	25 g	7 day(s)	15 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane błyskawiczne	1000 g	Boil	60 min