

## new

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **74**
- SRM **5.2**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	pszciczny strzegom	0.5 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Columbus/Tomahawk/Zeus	50 g	0 day(s)	15.5 %
Boil	Mosaic	20 g	45 min	10 %
Boil	Hallertau Blanc	50 g	15 min	11 %
Boil	Hallertau Blanc	50 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis