

# Tłusty hop

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **86**
- SRM **5.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (78.8%)	81 %	4
Grain	Weyermann - Carapils	1 kg (12.1%)	78 %	4
Grain	Simpsons - Caramalt Light	0.25 kg (3%)	76 %	26
Sugar	Candi Sugar, Clear	0.5 kg (6.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Mosaic	50 g	20 min	10 %
Whirlpool	Galaxy	50 g	20 min	15 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP051 - California Ale V Yeast	Ale	Slant	350 ml	White Labs
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