

+100 IBU IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **118**
- SRM **11.2**
- 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 **50 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **36.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **-2.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------|--------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 6 kg (65.2%) | 80 % | 8 |
| Grain | Monachijski | 1.7 kg (18.5%) | 80 % | 16 |
| Grain | Pszeniczny | 0.8 kg (8.7%) | 85 % | 4 |
| 2021 bestmalz | | | | |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.2%) | 75 % | 30 |
| Grain | Caramunich® typ I | 0.5 kg (5.4%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 50 g | 60 min | 9.5 % |
| Boil | Ahtanum | 50 g | 20 min | 5 % |
| Boil | Ekuanot | 50 g | 15 min | 14 % |
| Whirlpool | Ekuanot | 50 g | 10 min | 14 % |
| Whirlpool | Amarillo | 50 g | 10 min | 9.5 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |