

#11 Aaa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **6.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Viking Pilsner malt	3 kg (35.3%)	82 %	4
Grain	Viking carmel malt	0.5 kg (5.9%)	70 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Aroma (end of boil)	Zula	50 g	1 min	8.3 %
Aroma (end of boil)	Izabella	50 g	1 min	5.1 %
Dry Hop	Zula	50 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	22 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	5 min

Notes

- Podzielone na pół, do części 50g Zula, do drugiej 1kg pulpy z brzoskwini.
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