

## 20 - Dwudziestka - Imperial India Pale Ale

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **86**
- SRM **5.5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **66 C**, Time **30 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **66C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.25 kg (58.7%)	79 %	6
Grain	Żytni	1 kg (11.2%)	85 %	8
Adjunct	Płatki owsiane	1 kg (11.2%)	85 %	3
Grain	Pszeniczny	1 kg (11.2%)	85 %	4
Sugar	cukier biały	0.7 kg (7.8%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	45 g	60 min	9.5 %
Boil	lunga	30 g	60 min	11 %
Boil	Cascade	15 g	60 min	6 %
Boil	Equinox	15 g	30 min	13.1 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cashmere	15 g	15 min	8 %
Boil	Huell Melon	30 g	15 min	7.5 %
Boil	Amarillo	15 g	15 min	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

Dry Hop	Chinook	30 g	4 day(s)	10 %
Dry Hop	Huell Melon	30 g	4 day(s)	7.5 %
Dry Hop	Equinox	15 g	4 day(s)	13.1 %
Dry Hop	Cashmere	15 g	4 day(s)	8 %
Dry Hop	Falconer's Flight	15 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- I porcja - słody, druga - dodać płatki. Po zakończeniu chmielenia - dodać cukier.  
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