

Bragott IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **58**
- SRM **9.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|----------------|-------|-----|
| Liquid Extract | Miód Nawłociowy | 3 kg (42.9%) | 90 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%) | 75 % | 150 |
| Grain | Strzegom Pale Ale | 2.5 kg (35.7%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (14.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Admiral | 30 g | 60 min | 13.3 % |
| First Wort | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Centennial | 20 g | 0 min | 10.5 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |
| Dry Hop | Centennial | 40 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | --- |