

# Czereśniowe IIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **107**
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield  | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 %   | 5   |
| Grain | Viking Wheat Malt    | 1 kg (14.3%) | 83 %   | 5   |
| Sugar | Candi Sugar, Clear   | 1 kg (14.3%) | 78.3 % | 2   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |
| Boil    | Chinook                | 45 g   | 30 min | 13 %       |
| Boil    | Equinox                | 90 g   | 5 min  | 13.1 %     |
| Boil    | Chinook                | 30 g   | 5 min  | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                   |        |      |       |
|-------|-------------------|--------|------|-------|
| Other | Kompot z czereśni | 4000 g | Boil | 5 min |
|-------|-------------------|--------|------|-------|