

Fifonsz II

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **79**
- SRM **5.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Pilzneński | 2.5 kg (50%) | 81 % | 4 |
| Sugar | Candi Sugar, Clear | 0.3 kg (6%) | 78.3 % | 2 |
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Equinox | 30 g | 10 min | 13.1 % |
| Boil | Sabro | 30 g | 10 min | 12 % |
| Boil | Dr Rudi | 25 g | 60 min | 11.8 % |
| Whirlpool | sabro i equanot | 60 g | 1 min | 1 % |
| Dry Hop | sabro i equanot | 60 g | 1 day(s) | 1 % |