

Ho(w)ly Shit

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **129**
- SRM **20.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 **3.25 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **74C**
- Sparge using **17.9 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 (62.3%) | 80 % | 5 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.2 kg (15%) | 100 % | 300 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.2%) | 75 % | 30 |
| Grain | Viking Wheat Malt | 0.62 kg (7.7%) | 83 % | 5 |
| Sugar | Cukier | 0.7 kg (8.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 30 min | 15.5 % |
| Boil | Centennial | 30 g | 30 min | 10.5 % |
| Boil | Simcoe | 25 g | 30 min | 13.2 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 7 min | 15.5 % |
| Boil | Centennial | 25 g | 7 min | 10.5 % |
| Boil | Simcoe | 25 g | 7 min | 13.2 % |
| Dry Hop | Centennial | 75 g | 7 day(s) | 10.5 % |

| | | | | |
|---------|------------------------|------|----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 70 g | 7 day(s) | 15.5 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | --- |