

# iiipp

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **80**
- SRM **6.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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 **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	30 g	60 min	9.5 %
Boil	Idaho 7	25 g	60 min	12.7 %
Aroma (end of boil)	Rakau (NZ)	20 g	10 min	9.5 %
Aroma (end of boil)	Idaho 7	20 g	5 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	zest z cytryny	5 g	Boil	5 min