

IIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **94**
- SRM **8.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **65 C**, Time **65 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (61%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 1 kg (12.2%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 1 kg (12.2%) | 75 % | 59 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (14.6%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Chinook | 50 g | 30 min | 13 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 25 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| Safale | Ale | Slant | 200 ml | Fermentis |