

# IIPA

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **120**
- SRM **12.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (64.9%)	80.5 %	6
Grain	BESTMALZ - Best Minich	1 kg (13%)	80.5 %	16
Grain	Słód pszeniczny Bestmalz	0.3 kg (3.9%)	82 %	5
Grain	Colorado Pale Base	1 kg (13%)	80 %	7
Grain	Fawcett - Dark Crystal	0.2 kg (2.6%)	71 %	300
Grain	Aroma CastleMalting	0.2 kg (2.6%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Citra	50 g	20 min	13.5 %
Boil	Amarillo	20 g	20 min	8.8 %
Boil	Mosaic	20 g	20 min	12 %
Whirlpool	Citra	45 g	20 min	13.5 %
Whirlpool	Cascade	20 g	20 min	7.1 %

Whirlpool	Mosaic	20 g	20 min	12 %
Whirlpool	Amarillo	20 g	20 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	400 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	80 g	Mash	90 min

## Notes

- Łuska ryżowa dodana razem ze słodem przed zacieraniem. Wcześniej przepłukana wrzątkiem. Przepis dokonany będzie przy pomocy automatycznego kotła warzelno-zaciernego Grainfather.  
*Dec 2, 2017, 7:25 PM*