

IIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **83**
- SRM **5.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **75 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **75 min** at **63C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.8 kg (89.7%)	80 %	5
Grain	Słód owsiany Fawcett	0.9 kg (10.3%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	35 g	60 min	13.1 %
Aroma (end of boil)	Amarillo	35 g	10 min	9.5 %
Aroma (end of boil)	Cascade	50 g	15 min	6 %
Aroma (end of boil)	Simcoe	35 g	10 min	13.2 %
Aroma (end of boil)	WAI-ITI	50 g	15 min	4.1 %
Whirlpool	Equinox	10 g	0 min	13.1 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Cascade	15 g	0 min	6 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Nelson Sauvín	15 g	0 min	11 %
Dry Hop	Equinox	5 g	3 day(s)	13.1 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %

Dry Hop	Cascade	15 g	2 day(s)	6 %
Dry Hop	Simcoe	5 g	3 day(s)	13.2 %
Dry Hop	Nelson Sauvin	15 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	5 min

Notes

- Słody wrzucić do wody o temp. 55*
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