

IIPA

- Gravity **18 BLG**
- ABV ---
- IBU **6**
- SRM **4.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 7.7 kg (96.3%) | 81 % | 4 |
| Sugar | Cukier biały | 0.3 kg (3.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Ahtanum | 20 g | 15 min | 5 % |
| Whirlpool | Amarillo | 20 g | 15 min | 9.5 % |
| Dry Hop | Idaho 7 | 40 g | 2 day(s) | 12.7 % |
| Dry Hop | Strata | 40 g | 2 day(s) | 13.6 % |
| Dry Hop | Simcoe | 40 g | 2 day(s) | 13.2 % |
| Dry Hop | Tettnang | 40 g | 2 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|---------|------------|
| US-05 | Ale | Slant | 2000 ml | Fermentis |