

# IIPA High Voltage

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- Gravity **22 BLG**
- ABV ---
- IBU **120**
- SRM **10**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promise	4.47 kg (88.2%)	81 %	4
Grain	Fawcett - Pale Caramalt	0.5 kg (9.9%)	70 %	15
Grain	Fawcett Amber	0.1 kg (2%)	70 %	125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	33 g	45 min	13.9 %
Boil	Jarrylo	20 g	45 min	15 %
Boil	Pekko	33 g	15 min	13.9 %
Boil	Jarrylo	15 g	15 min	15 %
Boil	Pekko	33 g	4 min	13.9 %
Boil	Jarrylo	15 g	3 min	15 %
Dry Hop	Pekko	50 g	14 day(s)	13.9 %
Dry Hop	Jarrylo	50 g	14 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile