

# IIPA Imperial IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **84**
- SRM **6.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.75 kg (64.1%)	79 %	6
Grain	Carahell	0.26 kg (6.1%)	77 %	26
Grain	Strzegom Pilzneński	0.86 kg (20%)	80 %	4
Grain	Strzegom Monachijski typ II	0.04 kg (0.9%)	79 %	22
Grain	Strzegom Pszeniczny	0.38 kg (8.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	20 min	15.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Citra	15 g	15 min	12 %
Boil	Amarillo	22.5 g	0 min	9.5 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile

## Notes

- Założona zbyt niska wydajność. Zbyt karmelowe.  
*Jun 28, 2018, 7:03 PM*