

## Last chance

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **66**
- SRM **8.2**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (13.5%)	83 %	5
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.4%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	80 g	60 min	10 %
Aroma (end of boil)	Mosaic	110 g	0 min	10 %