

# Pimp my ipa

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **102**
- SRM **11.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (89.3%)	80 %	5
Sugar	Candi Sugar, Clear	0.7 kg (8.3%)	78.3 %	2
Grain	Strzegom Karmel 600	0.2 kg (2.4%)	75 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	30 g	60 min	17 %
Boil	Mosaic	30 g	20 min	10 %
Boil	Citra	30 g	20 min	12 %
Boil	Cascade	30 g	20 min	6 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	citra	20 g	5 min	12 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Mosaic	20 g	30 min	10 %
Whirlpool	Cascade	20 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	120 ml	White Labs
FM13 Irlandzkie Ciemności	Ale	Liquid	120 ml	Fermentum Mobile

## Notes

- Podzielone na dwa fermentory, na zimno po 20-30g kazdego z chmieli  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.