

# THE FIGHTER - BROKREACJA IIPA 19°

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **118**
- SRM **9.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Grain          | Pale Ale                   | 4.1 kg (56.6%)  | 85 %  | 5   |
| Grain          | Monachijski typ II         | 1.85 kg (25.5%) | 79 %  | 22  |
| Grain          | Pszeniczny                 | 0.35 kg (4.8%)  | 85 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.95 kg (13.1%) | 80 %  | 45  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 40 g   | 60 min   | 15.8 %     |
| Boil    | Citra                  | 20 g   | 30 min   | 14.2 %     |
| Boil    | Simcoe                 | 20 g   | 30 min   | 13.7 %     |
| Boil    | Citra                  | 25 g   | 15 min   | 14.2 %     |
| Boil    | Simcoe                 | 25 g   | 15 min   | 13.7 %     |
| Dry Hop | Citra                  | 75 g   | 6 day(s) | 14.2 %     |
| Dry Hop | Simcoe                 | 75 g   | 6 day(s) | 13.7 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |