

this shit can kill you

- Gravity **23.4 BLG**
- ABV ---
- IBU **120**
- SRM **13.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **17 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **79C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (54.3%)	80 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (21.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.7 kg (7.6%)	80 %	6
Grain	Weyermann - Carared	1 kg (10.9%)	75 %	45
Grain	Caraamber	0.5 kg (5.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga\mosaic\zeus	40 g	30 min	10 %
Boil	lunga	40 g	60 min	10 %
Boil	southern cross	35 g	60 min	13.9 %
Boil	Pacifica (NZ)	35 g	60 min	4.8 %
Boil	Cascade	20 g	40 min	6.1 %
Boil	southern cross	30 g	30 min	13.9 %
Boil	Equinox	20 g	40 min	13.1 %
Aroma (end of boil)	Pacifica (NZ)	50 g	0 min	4.8 %

Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Aroma (end of boil)	southern cross	20 g	0 min	13.9 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	southern cross	15 g	5 day(s)	13.9 %
Dry Hop	Cascade	15 g	5 day(s)	6 %
Dry Hop	Equinox	15 g	5 day(s)	13.1 %
Dry Hop	Pacifica (NZ)	25 g	5 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	170 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min