

## +100 IBU IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **118**
- SRM **11.2**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **46 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **36.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **-2.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (65.2%)	80 %	8
Grain	Monachijski	1.7 kg (18.5%)	80 %	16
Grain	Pszeniczny	0.8 kg (8.7%)	85 %	4
2021 bestmalz				
Grain	Strzegom Karmel 30	0.2 kg (2.2%)	75 %	30
Grain	Caramunich® typ I	0.5 kg (5.4%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Ahtanum	50 g	20 min	5 %
Boil	Ekuanot	50 g	15 min	14 %
Whirlpool	Ekuanot	50 g	10 min	14 %
Whirlpool	Amarillo	50 g	10 min	9.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %