

## #11 Aaa

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **6.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (58.8%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 3 kg (35.3%)  | 82 %  | 4   |
| Grain | Viking carmel malt   | 0.5 kg (5.9%) | 70 %  | 50  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Marynka  | 50 g   | 50 min   | 10 %       |
| Aroma (end of boil) | Zula     | 50 g   | 1 min    | 8.3 %      |
| Aroma (end of boil) | Izabella | 50 g   | 1 min    | 5.1 %      |
| Dry Hop             | Zula     | 50 g   | 3 day(s) | 8.3 %      |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 22 g   | Mangrove Jack's |

### Extras

| Type   | Name       | Amount | Use for | Time  |
|--------|------------|--------|---------|-------|
| Fining | Whirlflock | 1 g    | Boil    | 5 min |

## Notes

- Podzielone na pół, do części 50g Zula, do drugiej 1kg pulpy z brzoskwini.  
*Mar 23, 2022, 9:54 PM*