

A la IPA v.2

- Gravity **18.2 BLG**
- ABV ---
- IBU **113**
- SRM **9.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6.4 kg (74%)	80 %	8
Grain	wiedenski barke	0.6 kg (6.9%)	79 %	8
Grain	Pszeniczny	0.5 kg (5.8%)	85 %	4
Grain	karmelowy strzegom 30	0.3 kg (3.5%)	75 %	30
Grain	Caramunich® typ I	0.3 kg (3.5%)	73 %	80
Grain	Weyermann - Carawheat	0.15 kg (1.7%)	77 %	114
Grain	Barley, Flaked	0.4 kg (4.6%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	35 g	65 min	17.2 %
Boil	Columbus/Tomahawk/Zeus	25 g	65 min	16.8 %
Boil	Citra	30 g	35 min	13.3 %
Dry Hop	Citra	10 g	7 day(s)	13.3 %
Boil	Centennial	25 g	15 min	9.7 %
Dry Hop	Lublin (Lubelski)	15 g	7 day(s)	3.6 %
Dry Hop	Centennial	10 g	7 day(s)	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min