

ale

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **63**
- SRM **11.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (64.1%) | 80.5 % | 6 |
| Grain | Pilzneński | 1 kg (12.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (12.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.4%) | 75 % | 150 |
| Grain | Carawheat (GR) | 0.3 kg (3.8%) | 68 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Bravo | 30 g | 60 min | 15.5 % |
| Boil | Strata | 10 g | 20 min | 13.6 % |
| Boil | Ahtanum | 10 g | 20 min | 5 % |
| Boil | lotus | 10 g | 20 min | 16.6 % |
| Aroma (end of boil) | Strata | 10 g | 2 min | 13.6 % |
| Aroma (end of boil) | Ahtanum | 10 g | 2 min | 5 % |
| Aroma (end of boil) | lotus | 10 g | 2 min | 16.6 % |