

# Alexa, beer please

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **127**
- SRM **16.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **34.9 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **27.4 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (59.8%)	80 %	5
Grain	Monachijski	1.5 kg (16.3%)	80 %	16
Grain	Strzegom Karmel 300	0.3 kg (3.3%)	70 %	299
Grain	Aroma CastleMalting	0.2 kg (2.2%)	78 %	100
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (18.5%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	32 g	60 min	15.5 %
Boil	Cascade	30 g	30 min	7.1 %
Boil	Amarillo	50 g	30 min	8.5 %
Boil	Mosaic	30 g	30 min	12.3 %
Boil	Citra	30 g	10 min	12.9 %
Boil	Amarillo	20 g	10 min	8.5 %
Boil	Mosaic	20 g	10 min	10 %
Dry Hop	Citra	20 g	4 day(s)	12.9 %
Dry Hop	Amarillo	20 g	4 day(s)	8.5 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis