

# CCC IMP NEIPA

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **62**
- SRM **4.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński                | 2 kg (47.1%)   | 81 %  | 4   |
| Grain | Simpsons - Golden Promise | 0.5 kg (11.8%) | 81 %  | 4   |
| Grain | Cara-Pils/Dextrine        | 0.35 kg (8.2%) | 72 %  | 4   |
| Grain | Żytni                     | 0.35 kg (8.2%) | 85 %  | 8   |
| Grain | Płatki jęczmienne         | 0.35 kg (8.2%) | 85 %  | 3   |
| Grain | Płatki owsiane            | 0.35 kg (8.2%) | 85 %  | 3   |
| Grain | Płatki żytnie             | 0.35 kg (8.2%) | 85 %  | 3   |

## Hops

| Use for    | Name       | Amount | Time   | Alpha acid |
|------------|------------|--------|--------|------------|
| First Wort | Amarillo   | 15 g   | 60 min | 8.6 %      |
| Boil       | Citra      | 10 g   | 30 min | 13.5 %     |
| Boil       | Cascade    | 10 g   | 20 min | 6.3 %      |
| Boil       | Centennial | 10 g   | 15 min | 9.7 %      |
| Boil       | Cascade    | 10 g   | 10 min | 6.3 %      |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Boil    | Citra      | 10 g | 10 min   | 13.5 % |
| Boil    | Centennial | 5 g  | 5 min    | 9.7 %  |
| Boil    | Cascade    | 5 g  | 5 min    | 6.3 %  |
| Boil    | Citra      | 5 g  | 5 min    | 13.5 % |
| Dry Hop | Citra      | 30 g | 6 day(s) | 13.5 % |
| Dry Hop | Centennial | 30 g | 6 day(s) | 9.7 %  |
| Dry Hop | Cascade    | 30 g | 6 day(s) | 6.3 %  |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory  |
|------------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III 1318 | Ale  | Liquid | 200 ml | Wyeast Labs |