

# Czereśniowe IIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **107**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Sugar	Candi Sugar, Clear	1 kg (14.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Chinook	45 g	30 min	13 %
Boil	Equinox	90 g	5 min	13.1 %
Boil	Chinook	30 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	Kompot z czereśni	4000 g	Boil	5 min
-------	-------------------	--------	------	-------