

## Fifonsz II

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **79**
- SRM **5.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Sugar	Candi Sugar, Clear	0.3 kg (6%)	78.3 %	2
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Pszeniczny	0.2 kg (4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	10 min	13.1 %
Boil	Sabro	30 g	10 min	12 %
Boil	Dr Rudi	25 g	60 min	11.8 %
Whirlpool	sabro i equanot	60 g	1 min	1 %
Dry Hop	sabro i equanot	60 g	1 day(s)	1 %