

# Gino IPA II

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **72**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (80%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (3.7%)	79 %	16
Sugar	cukier	0.48 kg (5.9%)	100 %	---
Grain	Płatki jęczmienne	0.35 kg (4.3%)	80 %	3
Grain	Strzegom Pilzneński	0.5 kg (6.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	15.7 %
Boil	Chinook	30 g	60 min	13.1 %
Aroma (end of boil)	Citra	10 g	10 min	13.7 %
Aroma (end of boil)	Columbus	10 g	10 min	12.4 %
Whirlpool	Citra	20 g	0 min	13.7 %
Whirlpool	Columbus	10 g	0 min	12.4 %
Dry Hop	Citra	30 g	3 day(s)	13.7 %
Dry Hop	Columbus	10 g	3 day(s)	12.4 %