

IIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **87**
- SRM **7.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Malt Pilsneński | 5 kg (64.1%) | 80 % | 4 |
| Grain | Viking Malt Jasne Pszeniczne | 2.5 kg (32.1%) | 80 % | 6 |
| Grain | Weyermann Cararye | 0.3 kg (3.8%) | 78 % | 115 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 13 % |
| Boil | Centennial | 20 g | 60 min | 10 % |
| Boil | Mosaic | 20 g | 60 min | 12 % |
| Boil | Citra | 15 g | 30 min | 13 % |
| Boil | Centennial | 15 g | 30 min | 10 % |
| Boil | Mosaic | 15 g | 30 min | 12 % |
| Dry Hop | Citra | 55 g | 3 day(s) | 13 % |
| Dry Hop | Centennial | 55 g | 3 day(s) | 10 % |
| Dry Hop | Mosaic | 55 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |