

IIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **43**
- SRM **5.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 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 **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 17 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 8 g | 60 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 5 min | 15.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 40 g | 5 day(s) | 15.5 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |

Yeasts

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