

# IIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **68**
- SRM **5.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.6 kg (81.2%)	79 %	6
Grain	Monachijski	0.3 kg (4.3%)	80 %	16
Grain	low colour	0.5 kg (7.2%)	80 %	3
Sugar	sacharoza	0.5 kg (7.2%)	90 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Whirlpool	Cascade	20 g	120 min	6 %
Whirlpool	Centennial	20 g	120 min	10.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis US-05	Ale	Slant	30 ml	Fermentis
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