

# IIPA GC

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **103**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **53 C**, Time **17 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **17 min** at **53C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (37%)	80 %	7
Grain	Briess - Pilsen Malt	3.8 kg (46.9%)	80.5 %	2
Grain	Płatki owsiane	1 kg (12.3%)	60 %	3
Grain	Carabelge	0.3 kg (3.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Mosaic	50 g	10 min	10 %
Boil	Citra	100 g	5 min	12 %
Whirlpool	Citra	100 g	20 min	12 %
Boil	Magnum	30 g	10 min	13.5 %
Boil	Amarillo	10 g	60 min	9.5 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %