

# 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 %       |