

IIPA Imperial IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **84**
- SRM **6.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.75 kg (64.1%) | 79 % | 6 |
| Grain | Carahell | 0.26 kg (6.1%) | 77 % | 26 |
| Grain | Strzegom Pilzneński | 0.86 kg (20%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.04 kg (0.9%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 0.38 kg (8.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 20 min | 15.5 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Amarillo | 22.5 g | 0 min | 9.5 % |
| Boil | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- Założona zbyt niska wydajność. Zbyt karmelowe.
Jun 28, 2018, 7:03 PM