

IIPA

- Gravity **20.9 BLG**
- ABV ---
- IBU **87**
- SRM **11.3**
- 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 **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (71%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (12.9%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (12.9%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Chinook | 25 g | 25 min | 13 % |
| Boil | Centennial | 25 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 800 ml | White Labs |