

Kick Ass

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **100**
- SRM **7.1**
- 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 **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (61.1%) | 79 % | 6 |
| Grain | Carahell | 0.5 kg (5.6%) | 77 % | 26 |
| Grain | Strzegom Pilzneński | 3 kg (33.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 10 % |
| Aroma (end of boil) | Nelson Sauvin | 25 g | 10 min | 11 % |
| Aroma (end of boil) | Amarillo | 25 g | 10 min | 9.5 % |
| Aroma (end of boil) | Yellow Sub | 25 g | 10 min | 6.4 % |
| Aroma (end of boil) | Hallertau Blanc | 25 g | 10 min | 11 % |
| Aroma (end of boil) | Galaxy | 25 g | 10 min | 15 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 10 min | 10 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Nelson Sauvin | 25 g | 7 day(s) | 11 % |

| | | | | |
|---------|-------------------|------|----------|------|
| Dry Hop | Mandarina Bavaria | 25 g | 7 day(s) | 10 % |
| Dry Hop | Topaz | 25 g | 7 day(s) | 15 % |
| Dry Hop | Galaxy | 25 g | 7 day(s) | 15 % |
| Dry Hop | Mosaic | 25 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------|--------|---------|--------|
| Other | płatki owsiane błyskawiczne | 1000 g | Boil | 60 min |