

No. 18 IIPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **68**
- SRM **11.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **62 C**, Time **12 min**
- Temp **69 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **12 min** at **62C**
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pilsen Malt | 7 kg (70%) | 85 % | 2 |
| Grain | Pszeniczny | 0.5 kg (5%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (20%) | 85 % | 22 |
| Grain | Strzegom Bursztynowy | 0.25 kg (2.5%) | 80 % | 49 |
| Grain | special w | 0.25 kg (2.5%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Chinook | 50 g | 40 min | 13 % |
| Boil | Chinook | 50 g | 20 min | 13 % |
| Boil | Sybilla | 50 g | 2 min | 3.5 % |
| Aroma (end of boil) | Belma | 50 g | 0 min | 12.8 % |
| Dry Hop | Amarillo | 100 g | 10 day(s) | 9.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-----------|
| Other | Syrop klonowy | 50 g | Primary | 14 day(s) |