

Polsko-Australijska Imperialna IPA

- Gravity **22 BLG**
- ABV ---
- IBU **101**
- SRM **12.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **60 min**
- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **60 min** at **68C**
- Keep mash **60 min** at **70C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (71.4%)	79 %	6
Grain	Cara Gold Castlemalting	0.4 kg (4.8%)	78 %	120
Grain	Barke Wayermann	1 kg (11.9%)	--- %	---
Grain	Strzegom Pilzneński	1 kg (11.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	33 g	60 min	17.2 %
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Magnum	30 g	15 min	13.5 %
Aroma (end of boil)	lunga	30 g	5 min	11 %
Aroma (end of boil)	Enigma (AUS)	33 g	0 min	17.2 %
Aroma (end of boil)	lunga	30 g	5 min	11 %
Dry Hop	lunga	30 g	7 day(s)	11 %
Dry Hop	Enigma (AUS)	33 g	7 day(s)	17.2 %
Dry Hop	Sticklebract	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytryny	20 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	15 min