

Wojownik II

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **119**
- SRM **19.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **29.2 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (25%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.3%) | 70 % | 299 |
| Grain | cookie | 0.5 kg (6.3%) | 70 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 50 min | 12.6 % |
| Boil | Citra | 20 g | 20 min | 12.9 % |
| Boil | Denali | 20 g | 20 min | 14.2 % |
| Boil | Denali | 30 g | 5 min | 14.2 % |
| Boil | Citra | 30 g | 5 min | 13 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |