

Clouded judgement

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **88**
- SRM **7.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **58 C**, Time **30 min**
- Temp **68 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **30 min** at **58C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **68C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (45%)	80 %	7
Grain	Wheat, Flaked	2 kg (18%)	77 %	4
Liquid Extract	Liquid Extract (LME) - Wheat	4.1 kg (36.9%)	78 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Cascade	25 g	60 min	6 %
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Centennial	35 g	15 min	10.5 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Cascade	35 g	15 min	6 %
Boil	Centennial	65 g	5 min	10.5 %
Boil	Cascade	65 g	5 min	6 %
Boil	Enigma (AUS)	50 g	5 min	17.2 %
Dry Hop	Cascade	75 g	10 day(s)	6 %

Dry Hop	Enigma (AUS)	100 g	10 day(s)	17.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis