

# Supereme IPA

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **83**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **11.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **68 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **11.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (81.1%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (13.5%)	83 %	5
Sugar	Sugar	0.2 kg (5.4%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Whirlpool	Enigma (AUS)	40 g	20 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	2 day(s)	17.2 %

## Yeasts

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

## Notes

- Druga warka Supereme IPA w nowej odstonie Enigma Single Hop DIPA  
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