

Bomba Atomowa !!!

- Gravity **18.7 BLG**
- ABV ---
- IBU **79**
- SRM **9.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (77.9%)	79 %	6
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (5.2%)	79 %	16
Grain	Abbey Castle	0.5 kg (6.5%)	80 %	45
Sugar	Cukier	0.3 kg (3.9%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %
Boil	Jarrylo	15 g	30 min	15 %
Boil	Jarrylo	15 g	20 min	15 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Simcoe	15 g	5 min	13.2 %
Boil	Cascade	25 g	5 min	6 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Cascade	25 g	20 min	6 %

Whirlpool	Simcoe	25 g	20 min	13.2 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %
Dry Hop	Mosaic	35 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis