

13. Imperial IPA

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **95**
- SRM **5.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (33.3%)	80 %	5
Grain	Pilzneński	3 kg (66.7%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Aroma (end of boil)	Centennial	15 g	5 min	10.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Dry Hop	Centennial	15 g	5 day(s)	10.5 %
Dry Hop	Simcoe	16 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis