

## #38 konkursowa Imperial IPA v.2

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **67**
- SRM **4.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (82.1%)	81 %	4
Grain	Acid Malt	0.5 kg (5.1%)	58.7 %	6
Sugar	Cukier	1.25 kg (12.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	15 min	11 %
Boil	Mosaic	30 g	15 min	15 %
Boil	Ekuanot	30 g	15 min	12 %
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Ekuanot	30 g	10 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Ekuanot	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Ekuanot	20 g	0 min	10 %
Dry Hop	Azacca	50 g	2 day(s)	14 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

### Yeasts

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