

# bourbon imperial ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **111**
- SRM **7.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 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 **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4 kg (53.3%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 3 kg (40%)    | 79 %  | 16  |
| Sugar | trzcinyowy                 | 0.5 kg (6.7%) | --- % | --- |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15 %       |
| Aroma (end of boil) | Sorachi Ace            | 20 g   | 15 min   | 13.8 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g   | 15 min   | 15 %       |
| Aroma (end of boil) | Chinook                | 20 g   | 15 min   | 12.8 %     |
| Aroma (end of boil) | Citra                  | 20 g   | 15 min   | 13.5 %     |
| Whirlpool           | Sorachi Ace            | 10 g   | 0 min    | 13.8 %     |
| Whirlpool           | Columbus/Tomahawk/Zeus | 10 g   | 0 min    | 15 %       |
| Whirlpool           | Chinook                | 10 g   | 0 min    | 12.8 %     |
| Whirlpool           | Citra                  | 10 g   | 0 min    | 13.5 %     |
| Dry Hop             | Sorachi Ace            | 20 g   | 7 day(s) | 13.8 %     |
| Dry Hop             | Columbus/Tomahawk/Zeus | 20 g   | 7 day(s) | 15 %       |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Chinook | 20 g | 7 day(s) | 12.8 % |
| Dry Hop | Citra   | 20 g | 7 day(s) | 13.5 % |

### Yeasts

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

### Extras

| Type   | Name                                       | Amount | Use for   | Time      |
|--------|--|--------|-----------|-----------|
| Fining | mech irlandzki                             | 5 g    | Boil      | 15 min    |
| Flavor | płatki dębowe<br>macerowane w<br>bourbonie | 50 g   | Secondary | 30 day(s) |