

# IMP JosPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **98**
- SRM **5.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (39%)	80 %	5
Grain	Pszeniczny	3.2 kg (39%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (3.7%)	79 %	16
Grain	Abbey Castle	0.3 kg (3.7%)	80 %	45
Grain	Płatki owsiane	0.8 kg (9.8%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Marynka	15 g	60 min	10 %
Boil	Citra	25 g	45 min	12 %
Boil	Citra	25 g	25 min	12 %
Boil	Galaxy	20 g	20 min	15 %
Boil	Cascade PL	20 g	15 min	5.2 %
Boil	Amarillo	20 g	15 min	9.5 %