

Imperial

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **125**
- SRM **7.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **43.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **47.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **34.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8.5 kg (64.4%)	80 %	7
Grain	Strzegom Pilzneński	2 kg (15.2%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (15.2%)	79 %	22
Grain	Pszeniczny	0.7 kg (5.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Mosaic	40 g	60 min	10 %
Boil	Ekuanot	20 g	60 min	12.8 %
Boil	Chinook	30 g	30 min	13 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Simcoe	40 g	15 min	13.2 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %

Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Aroma (end of boil)	Simcoe	60 g	1 min	13.2 %
Aroma (end of boil)	Ekuanot	30 g	1 min	12.8 %
Dry Hop	Citra	50 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	34 g	---