

# Imperial IPA 1

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **77**
- SRM **5.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.2 kg (89.9%)	80 %	4
Grain	Weyermann - Carapils	0.35 kg (5.1%)	78 %	4
Grain	Abbey Malt Weyermann	0.35 kg (5.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	14.2 %
Whirlpool	Amarillo/Centennial/2xMosaic	200 g	3 min	12 %
Dry Hop	Mosaic	200 g	2 day(s)	10 %