

# Imperial IPA

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **89**
- SRM **6.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Strzegom Pilzniejszy	1 kg (12.8%)	80 %	4
Grain	Pszeniczny	0.7 kg (9%)	85 %	4
Grain	Weyermann - Melanoiden Malt	0.3 kg (3.8%)	81 %	53
Grain	Weyermann - Carared	0.3 kg (3.8%)	75 %	45
Sugar	cukier biały	0.5 kg (6.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	14.2 %
Boil	Admiral	25 g	60 min	14.3 %
Boil	El Dorado	25 g	30 min	12.4 %
Boil	El Dorado	25 g	10 min	12.4 %
Boil	Citra	25 g	5 min	14.2 %
Dry Hop	El Dorado	25 g	5 day(s)	12.4 %
Dry Hop	Citra	50 g	5 day(s)	14.2 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	22 g	Fermentis