

Imperial IPA

- Gravity **21.3 BLG**
- ABV ---
- IBU **106**
- SRM **8.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (88.9%)	79 %	6
Grain	Bestmalz Carmel Pils	0.5 kg (5.6%)	75 %	5
Grain	Weyermann - Caraamber	0.5 kg (5.6%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Centennial	50 g	15 min	10.5 %
Boil	Simcoe	50 g	15 min	13.2 %
Boil	Centennial	50 g	0 min	10.5 %
Boil	Simcoe	50 g	0 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %