

# Imperial IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **74**
- SRM **11.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.75 kg (62%) | 80 %  | 5   |
| Grain | Viking Munich Malt   | 1 kg (16.5%)  | 78 %  | 18  |
| Grain | Viking Wheat Malt    | 1 kg (16.5%)  | 83 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.3 kg (5%)   | 75 %  | 150 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Sybillia          | 65 g   | 60 min | 6.5 %      |
| Boil                | Lublin (Lubelski) | 10 g   | 60 min | 4.6 %      |
| Aroma (end of boil) | El Dorado         | 15 g   | 10 min | 13.7 %     |
| Whirlpool           | Oktawia           | 15 g   | 5 min  | 7.1 %      |
| Whirlpool           | Citra             | 30 g   | 5 min  | 12 %       |
| Whirlpool           | Chinook           | 30 g   | 5 min  | 11.1 %     |
| Whirlpool           | Lublin (Lubelski) | 10 g   | 5 min  | 4.6 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory       |
|-------------|------|-------|--------|------------------|
| Safale S-04 | Ale  | Slant | 50 ml  | Fermentum Mobile |

|                           |     |       |       |                  |
|---------------------------|-----|-------|-------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 50 ml | Fermentum Mobile |
|---------------------------|-----|-------|-------|------------------|

### Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 2 g    | Mash    | 60 min |

### Notes

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