

# Imperial IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **91**
- SRM **16.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (61.4%)	80 %	5
Grain	Pszeniczny	0.3 kg (7.4%)	85 %	4
Grain	Strzegom Wiedeński	0.47 kg (11.5%)	79 %	10
Grain	Weyermann - Melanoiden Malt	0.15 kg (3.7%)	81 %	53
Grain	Castle Cafe	0.15 kg (3.7%)	75.5 %	480
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.1%)	73 %	120
Sugar	Cukier trzcinowy	0.25 kg (6.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Mandarina Bavaria	15 g	15 min	10 %
Boil	Marynka	15 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis