

# Imperial IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **7.8**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.2%)	67 %	5
Grain	Pszeniczny	0.8 kg (12%)	67 %	4
Grain	Strzegom Karmel 30	0.3 kg (3.6%)	75 %	30
Grain	Strzegom Monachijski typ I	1.5 kg (24.1%)	67 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11 %
Aroma (end of boil)	Zula	40 g	5 min	8.3 %
Aroma (end of boil)	Hallertau Blanc	40 g	5 min	11 %
Boil	Chinook	20 g	60 min	8.8 %

## Yeasts

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