

imperial ipa

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 9.8 kg (94.2%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (1.9%) | 75 % | 45 |
| Grain | Special B Malt | 0.2 kg (1.9%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 30 | 0.2 kg (1.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|-----------|------------|
| Boil | Hallertau Mittelfruh | 20 g | 60 min | 3 % |
| Boil | Saaz (Czech Republic) | 100 g | 60 min | 4.5 % |
| Boil | Cascade | 50 g | 60 min | 6.4 % |
| Aroma (end of boil) | Citra | 50 g | 20 min | 12.4 % |
| Dry Hop | Citra | 50 g | 60 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 11.09 g | Fermentis |