

Imperial IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **97**
- SRM **7.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.3 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.88 kg (70.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2.31 kg (23.6%) | 79 % | 22 |
| Grain | Pszeniczny | 0.63 kg (6.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Citra | 25 g | 30 min | 12 % |
| Boil | Mosaic | 25 g | 30 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 12 % |
| Boil | Mosaic | 25 g | 25 min | 10 % |
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 80 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |