

# Imperial IPA (Czesław Dziełak)

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **57**
- SRM **7.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6.5 kg (80.2%)	80 %	4
Grain	Weyermann - Słód pszeniczny	0.8 kg (9.9%)	82 %	4
Grain	Słód monachijski	0.55 kg (6.8%)	80 %	14
Grain	Castlemalting - Cara Gold	0.25 kg (3.1%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	70 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	13.1 %
Boil	Centennial	30 g	10 min	8.9 %
Boil	Simcoe	30 g	5 min	12.9 %
Aroma (end of boil)	Citra	25 g	1 min	12.9 %
Dry Hop	Centennial	50 g	3 day(s)	8.9 %
Dry Hop	Amarillo	50 g	3 day(s)	8.5 %
Dry Hop	Simcoe	50 g	3 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa US-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Whirfllock	5 g	Boil	15 min