

Imperial POL PIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **9.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **52 C**, Time **17 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **17 min** at **52C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (60.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.9 kg (15.5%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.9 kg (15.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 10 g | 10 min | 13.5 % |
| Aroma (end of boil) | Challenger | 20 g | 20 min | 7 % |
| Dry Hop | Challenger | 20 g | 2 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |