

# Imperial Polish IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **88**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (73.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.2%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (6.1%)	79 %	10
Grain	Pszeniczny	0.3 kg (3.7%)	85 %	4
Grain	Strzegom Karmel 30	0.1 kg (1.2%)	75 %	30
Grain	Karmelowy Czerwony	0.2 kg (2.4%)	75 %	59
Grain	Strzegom Karmel 150	0.1 kg (1.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	12 %
Boil	Chinook	20 g	30 min	8.6 %
Boil	Cascade PL	20 g	15 min	5.5 %
Boil	Oktawia	20 g	15 min	7.2 %
Boil	Cascade PL	40 g	0 min	5.5 %
Boil	Oktawia	40 g	0 min	7.2 %
Boil	Chinook	20 g	0 min	8.6 %
Dry Hop	Chinook	30 g	10 day(s)	8.6 %
Dry Hop	Cascade PL	30 g	10 day(s)	5.5 %
Dry Hop	Oktawia	30 g	10 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---