

# Imperial Vermont IPA #37

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **6.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Płatki owsiane	1.2 kg (15%)	85 %	3
Grain	Colorado Pale Ale	1 kg (12.5%)	79 %	5
Grain	Colorado Honig	0.8 kg (10%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.3 %
Boil	Simcoe	20 g	10 min	13.3 %
Boil	Citra	20 g	10 min	14.2 %
Boil	Mosaic	20 g	10 min	11.8 %
Boil	Amarillo	20 g	10 min	8.8 %
Whirlpool	Citra	23 g	20 min	14.2 %
Whirlpool	Mosaic	25 g	20 min	11.8 %
Whirlpool	Amarillo	16 g	20 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	22 g	Danstar

## Notes

- Do whirlpoola dodałem zest z 8 pomarańczy 2 grejfrutów 1 cytryny 1 limonki  
*Sep 30, 2017, 12:32 AM*