

# imperialna black ipa

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **55**
- SRM **13.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (27.4%)	70 %	6
Grain	Płatki owsiane	0.8 kg (11%)	85 %	3
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Liquid Extract	WES ekstrakt słodowy jasny	4 kg (54.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Citra	20 g	20 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Whirlpool	Citra	30 g	5 min	12 %
Whirlpool	Mosaic	30 g	5 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Azacca	50 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	2000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	15 g	Boil	1 min