

Imperialny Lichtus IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **113**
- SRM **6.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.51 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg (86.4%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.3 kg (7.4%)	80.5 %	16
Grain	Strzegom Karmel 30	0.15 kg (3.7%)	75 %	30
Grain	Płatki pszeniczne	0.1 kg (2.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	32.89 g	60 min	14.7 %
Boil	Centennial	7.94 g	20 min	9.4 %
Boil	Simcoe	7.94 g	20 min	13.1 %
Boil	Centennial	7.94 g	10 min	9.4 %
Boil	Simcoe	7.94 g	10 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	16.44 g	5 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	16.44 g	10 day(s)	12.5 %
Dry Hop	Centennial	32.89 g	10 day(s)	10.5 %
Dry Hop	Simcoe	16.44 g	10 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis