

# Imperial IPA - urodziny

---

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **57**
- SRM **6.9**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (25%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Citra	40 g	20 min	12 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Cascade	60 g	5 day(s)	6 %