

NE Imperial IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Pilzneński | 2.05 kg (66%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.55 kg (17.7%) | 90 % | 5 |
| Grain | Płatki owsiane | 0.506 kg (16.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Mosaic | 25 g | 30 min | 11.3 % |
| Whirlpool | Citra | 25 g | 30 min | 12.9 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12.9 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 11.3 % |
| Dry Hop | Amarillo | 25 g | 4 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Slant | 70 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 3 g | Mash | 60 min |