

# single malt imperial ipa

- Gravity **19 BLG**
- ABV ---
- IBU **115**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.51 kg (92.9%)	79 %	6
Sugar	white sugar	0.5 kg (7.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	35 g	60 min	14.5 %
Boil	Mosaic	30 g	30 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Cascade	25 g	15 min	6 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Mosaic	25 g	15 min	11.7 %
Boil	Citra	20 g	0 min	12 %
Boil	Cascade	25 g	0 min	6 %
Boil	Amarillo	20 g	0 min	9.5 %
Boil	Mosaic	25 g	0 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	23 g	Safale