

# Imperial IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **125**
- SRM **4.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (28.6%)  | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 3 kg (42.9%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.1%) | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.5 kg (7.1%) | 85 %  | 3   |
| Sugar | Cane (Beet) Sugar   | 1 kg (14.3%)  | 100 % | 0   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnum | 70 g   | 60 min   | 13.5 %     |
| Boil                | Citra  | 15 g   | 30 min   | 12 %       |
| Boil                | Mosaic | 15 g   | 30 min   | 10 %       |
| Boil                | Citra  | 15 g   | 15 min   | 12 %       |
| Boil                | Mosaic | 15 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Citra  | 20 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Mosaic | 20 g   | 5 min    | 10 %       |
| Dry Hop             | Citra  | 50 g   | 7 day(s) | 12 %       |
| Dry Hop             | Mosaic | 50 g   | 7 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |