

NE Imperial IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **88**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.45 kg (71%)	81 %	4
Grain	Płatki owsiane	0.5 kg (14.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (14.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	30 min	11.3 %
Whirlpool	Citra	30 g	30 min	12.9 %
Dry Hop	Citra	30 g	4 day(s)	12.9 %
Dry Hop	Mosaic	30 g	4 day(s)	11.3 %
Dry Hop	Amarillo	30 g	4 day(s)	8.9 %
Boil	Citra	20 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
??	Ale	Slant	70 ml	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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