

# Imperial IPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **82**
- SRM **7.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt          | 5 kg (72.5%)  | 85 %  | 7   |
| Grain | Monachijski typ I 16 EBC Weyermann | 1 kg (14.5%)  | 80 %  | 20  |
| Grain | Weyermann - Carapils               | 0.5 kg (7.2%) | 78 %  | 4   |
| Grain | Płatki żytnie                      | 0.2 kg (2.9%) | 60 %  | 3   |
| Grain | Weyermann - Acidulated Malt        | 0.2 kg (2.9%) | 80 %  | 6   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Columbus   | 20 g   | 60 min   | 15.1 %     |
| Boil      | Simcoe     | 50 g   | 5 min    | 12.8 %     |
| Whirlpool | Citra      | 50 g   | 20 min   | 14.2 %     |
| Whirlpool | Mosaic     | 50 g   | 20 min   | 11.8 %     |
| Dry Hop   | Citra      | 50 g   | 0 day(s) | 14.2 %     |
| Dry Hop   | Mosaic     | 50 g   | 5 day(s) | 11.8 %     |
| Dry Hop   | Cascade US | 50 g   | 5 day(s) | 7.9 %      |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 300 ml | Omega      |

## Extras

| Type        | Name             | Amount | Use for | Time |
|-------------|------------------|--------|---------|------|
| Water Agent | siarczan wapnia  | 10 g   | Mash    | ---  |
| Water Agent | chlorek wapnia   | 3 g    | Mash    | ---  |
| Water Agent | siarczan magnezu | 4 g    | Mash    | ---  |

## Notes

- 100% Demi woda demi  
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