

Imperial Cold IPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **74**
- SRM **5.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.5 kg (82.3%)	82 %	4
Grain	Płatki ryżowe	1 kg (12.7%)	60 %	3
Grain	Weyermann - Carapils	0.4 kg (5.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	44 g	60 min	15 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	13.9 %
Whirlpool	Mosaic	50 g	0 min	12.3 %
Hop stand przy 78 stopniach.				
Whirlpool	Galaxy	50 g	0 min	17.9 %
Hop stand przy 78 stopniach.				
Dry Hop	Citra	25 g	3 day(s)	12.6 %
Dry Hop	Galaxy	50 g	3 day(s)	17.9 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	12.5 %

Notes

- Goryczka dodana przez hopstand będzie wyższa o około 18-19 IBU według kalkulatora.
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.