Imperial IPA 2022_09

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **61**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(93.3%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(6.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Magnum	30 g	60 min	13.5 %
Whirlpool	Chinook	50 g	10 min	13 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %
Dry Hop	Styrian Dragon	60 g	3 day(s)	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

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