

## 37# imperial IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **67**
- SRM **9.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (41.5%)	85 %	7
Grain	Żytni	1.5 kg (20.7%)	85 %	8
Grain	pszeniczny ciemny	1.5 kg (20.7%)	80 %	17
Grain	Płatki owsiane	0.8 kg (11.1%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (5.5%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.03 kg (0.4%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Simcoe	30 g	15 min	13.2 %
Aroma (end of boil)	Mosaic	25 g	1 min	10 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - BRY-97	Ale	Slant	100 ml	Danstar
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