

## #38 konkursowa Imperial IPA

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **55**
- SRM **4.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (88.9%)	81 %	4
Sugar	Cukier	0.5 kg (5.6%)	100 %	0
Grain	Acid Malt	0.5 kg (5.6%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	50 g	10 min	15 %
Aroma (end of boil)	Citra	50 g	10 min	12 %
Whirlpool	Galaxy	50 g	0 min	15 %
Whirlpool	Citra	50 g	0 min	12 %
Boil	lunga	25 g	60 min	11 %

### Yeasts

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