

bourbon imperial ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **111**
- SRM **7.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (53.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 3 kg (40%) | 79 % | 16 |
| Sugar | trzcinyowy | 0.5 kg (6.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 15 min | 13.8 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 15 min | 15 % |
| Aroma (end of boil) | Chinook | 20 g | 15 min | 12.8 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 13.5 % |
| Whirlpool | Sorachi Ace | 10 g | 0 min | 13.8 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g | 0 min | 15 % |
| Whirlpool | Chinook | 10 g | 0 min | 12.8 % |
| Whirlpool | Citra | 10 g | 0 min | 13.5 % |
| Dry Hop | Sorachi Ace | 20 g | 7 day(s) | 13.8 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 7 day(s) | 15 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Chinook | 20 g | 7 day(s) | 12.8 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 13.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
| Flavor | płatki dębowe macerowane w bourbonie | 50 g | Secondary | 30 day(s) |