

Imperial

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **125**
- SRM **7.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **43.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **47.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **34.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 8.5 kg (64.4%) | 80 % | 7 |
| Grain | Strzegom Pilzneński | 2 kg (15.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (15.2%) | 79 % | 22 |
| Grain | Pszeniczny | 0.7 kg (5.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Boil | Ekuanot | 20 g | 60 min | 12.8 % |
| Boil | Chinook | 30 g | 30 min | 13 % |
| Boil | Simcoe | 30 g | 30 min | 13.2 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Simcoe | 40 g | 15 min | 13.2 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Boil | Chinook | 20 g | 15 min | 13 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.2 % |

| | | | | |
|---------------------|----------|------|----------|--------|
| Aroma (end of boil) | Amarillo | 30 g | 5 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 40 g | 5 min | 10 % |
| Aroma (end of boil) | Simcoe | 60 g | 1 min | 13.2 % |
| Aroma (end of boil) | Ekuanot | 30 g | 1 min | 12.8 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 34 g | --- |