

# Imperial American Pale Ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **70**
- SRM **12.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.9%)	80 %	5
Grain	Castle Malting - Pilszeński 6-rzędowy	1.3 kg (15.8%)	80 %	5
Grain	Pszeniczny	0.76 kg (9.3%)	85 %	4
Grain	Strzegom Karmel 150	0.75 kg (9.1%)	75 %	150
Grain	Płatki owsiane	0.4 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	70 min	15.5 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Cascade	30 g	4 min	6 %
Boil	Citra	30 g	1 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	60 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	Fermentis