

# Imperial IPA

- Gravity **17.7 BLG**
- ABV ---
- IBU **65**
- SRM **10.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (81.3%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Crystal II	0.2 kg (3.1%)	71 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Mosaic	20 g	30 min	10 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	30 g	6 day(s)	9.5 %
Dry Hop	Citra	30 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M79 Burton Union	Ale	Dry	40 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Płatki cedrowe	30 g	Secondary	4 day(s)
Spice	Trawa cytrynowa	15 g	Boil	5 min