

# Imperial IPA

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- Gravity **20 BLG**
- ABV ---
- IBU **113**
- SRM **7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (58%)	85 %	7
Grain	Strzegom Wiedeński	1.5 kg (21.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	Biscuit Malt	0.2 kg (2.9%)	79 %	45
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6
Sugar	Candi Sugar, Clear	0.5 kg (7.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	60 min	17 %
Boil	Mosaic	15 g	40 min	12 %
Boil	Cascade	15 g	40 min	8 %
Boil	Citra	15 g	40 min	12 %
Boil	Mosaic	5 g	10 min	12 %
Boil	Cascade	5 g	10 min	8 %
Boil	Citra	5 g	10 min	12 %

Boil	Mosaic	10 g	5 min	12 %
Boil	Cascade	10 g	5 min	8 %
Boil	Citra	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis