

# Imperial IPA

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- Gravity **18.1 BLG**
- ABV ---
- IBU **99**
- SRM **6.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **43.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale Malt	8 kg (74.8%)	85 %	7
Grain	Bestmalz - Vienna Malt	0.4 kg (3.7%)	81 %	8
Grain	Brown Rice Hulls	1.5 kg (14%)	80 %	0
Grain	Bestmalz pszeniczny jasny	0.4 kg (3.7%)	80 %	6
Grain	Oats, Flaked	0.4 kg (3.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %
Boil	Galaxy	30 g	35 min	15 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	25 g	15 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Citra	20 g	5 min	12 %

Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Boil	Suszona pomarańcza	1 g	15 min	1 %
Boil	suszona cytryna	1 g	15 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison Blend THE YEAST BAY	Ale	Liquid	35 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe whiskey średnio palone i Płatki dębowe Sherry Oloroso	100 g	Secondary	10 day(s)

## Notes

- płatki podzielone na dwa fermentory po 15 L piwa. 50 g whiskey i 50 g Sherry Oloroso ..  
Owoce suszone bez skórek. 3 pomarańcze i 1 cytryna  
*Feb 13, 2016, 6:10 PM*