

# IMPERIAL IPA - 20 BLG

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **101**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Strzegom Pszeniczny	0 kg	81 %	4
Grain	Strzegom Monachijski typ I	3 kg (37.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	50 min	10 %
Boil	Marynka	25 g	40 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Marynka	25 g	10 min	10 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	50 min	4 %
Boil	Lublin (Lubelski)	30 g	40 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis