

Imperial ipa

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **90**
- SRM **10.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (68.6%)	80 %	6
Grain	Strzegom Pszeniczny	1 kg (9.8%)	81 %	6
Grain	Monachijski	1 kg (9.8%)	80 %	20
Grain	crystal	0.5 kg (4.9%)	75 %	160
Sugar	cukier	0.7 kg (6.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Boil	Galaxy	40 g	60 min	15 %
Boil	Centennial	25 g	30 min	10.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Cascade	25 g	15 min	6 %

Boil	Citra	25 g	10 min	12 %
Boil	Galaxy	25 g	5 min	15 %
Boil	Centennial	25 g	5 min	10.5 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---