

# IMPERIAL IPA

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- Gravity **17.7 BLG**
- ABV ---
- IBU **75**
- SRM **11**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (76.9%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 1 kg (15.4%)  | 81 %  | 6   |
| Grain | Strzegom Wiedeński  | 0.3 kg (4.6%) | 79 %  | 10  |
| Grain | Caraaroma           | 0.2 kg (3.1%) | 78 %  | 400 |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 30 g   | 60 min   | 13 %       |
| Boil      | Chinook | 10 g   | 30 min   | 13 %       |
| Boil      | Mosaic  | 20 g   | 30 min   | 10 %       |
| Boil      | Mosaic  | 20 g   | 10 min   | 10 %       |
| Boil      | Citra   | 20 g   | 10 min   | 12 %       |
| Whirlpool | Chinook | 10 g   | 0 min    | 13 %       |
| Whirlpool | Mosaic  | 10 g   | 0 min    | 10 %       |
| Whirlpool | Mosaic  | 30 g   | 0 min    | 10 %       |
| Dry Hop   | Citra   | 50 g   | 4 day(s) | 12 %       |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Slant       | 150 ml        | Fermentis         |