

# Imperial IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **69**
- SRM **6.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.62 kg (79.6%)	81 %	4
Grain	Pszeniczny	0.65 kg (9.2%)	85 %	4
Grain	Strzegom Karmel 150	0.19 kg (2.7%)	75 %	150
Sugar	Cukier	0.6 kg (8.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Centennial	25 g	10 min	10.5 %
Aroma (end of boil)	Ahtanum	25 g	5 min	5 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Citra	16 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	100 ml	---
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