

# Imperial IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **84**
- SRM **11.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Viking Wheat Malt	0.5 kg (9.4%)	83 %	5
Grain	Strzegom Karmel 150	0.3 kg (5.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	18.5 %
Boil	Pekko	10 g	20 min	15.6 %
Boil	El Dorado	10 g	10 min	13.7 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %
Boil	Simcoe	10 g	5 min	11.5 %
Boil	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %

## Yeasts

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