

# Imperial IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **74**
- SRM **11.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (62%)	80 %	5
Grain	Viking Munich Malt	1 kg (16.5%)	78 %	18
Grain	Viking Wheat Malt	1 kg (16.5%)	83 %	5
Grain	Strzegom Karmel 150	0.3 kg (5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	65 g	60 min	6.5 %
Boil	Lublin (Lubelski)	10 g	60 min	4.6 %
Aroma (end of boil)	El Dorado	15 g	10 min	13.7 %
Whirlpool	Oktawia	15 g	5 min	7.1 %
Whirlpool	Citra	30 g	5 min	12 %
Whirlpool	Chinook	30 g	5 min	11.1 %
Whirlpool	Lublin (Lubelski)	10 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Fermentum Mobile

FM13 Irlandzkie Ciemności	Ale	Slant	50 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min

### Notes

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