

Imperial IPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **71**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.15 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.64 kg (60.8%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (11.5%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (11.5%)	83 %	5
Grain	Platki owsiane	0.5 kg (11.5%)	85 %	3
Grain	Castlemalting Chateau Biscuit	0.2 kg (4.6%)	77 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga Polish Hops	25 g	60 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	13.2 %
Aroma (end of boil)	El Dorado	20 g	5 min	15.1 %
Dry Hop	Citra	45 g	3 day(s)	12.5 %
Dry Hop	Mosaic	30 g	3 day(s)	13.2 %
Dry Hop	El Dorado	30 g	3 day(s)	15.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	100 ml	Fermentum Mobile