

# Imperial IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **64**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pale Ale Viking malt     | 6 kg (82.2%)  | 80 %  | 5   |
| Grain | Caramel PALE Viking Malt | 1 kg (13.7%)  | 77 %  | 8   |
| Grain | Platki owsiane           | 0.3 kg (4.1%) | 85 %  | 3   |

## Hops

| Use for             | Name                | Amount | Time     | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil                | Simcoe USA          | 25 g   | 60 min   | 14.1 %     |
| Boil                | Styrian Golding SLO | 50 g   | 60 min   | 4.2 %      |
| Aroma (end of boil) | Centennial USA      | 30 g   | 15 min   | 10.5 %     |
| Dry Hop             | Citra USA           | 50 g   | 5 day(s) | 12.5 %     |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| FM54 GORĄCZKA KALIFORNIJSKA | Ale  | Slant | 100 ml | ---        |