

# Imperial IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **74**
- SRM **7.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (43%)	80 %	5
Grain	Viking Pilsner malt	1.2 kg (12.9%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (10.8%)	79 %	10
Grain	Caragold	0.3 kg (3.2%)	75 %	120
Grain	Płatki owsiane	0.5 kg (5.4%)	60 %	3
Sugar	Candi Sugar, Clear	1 kg (10.8%)	78.3 %	2
Grain	Pszeniczny	1 kg (10.8%)	85 %	4
Grain	Bestmalz Red X	0.3 kg (3.2%)	79 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %
Boil	Columbus/Tomahawk/Zeus	25 g	40 min	15.5 %
Boil	Denali	20 g	20 min	14 %
Boil	Eureka!	10 g	15 min	18 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %

Boil	Denali	10 g	15 min	14 %
Aroma (end of boil)	Eureka!	10 g	5 min	18 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Whirlpool	Denali	20 g	0 min	14 %
Dry Hop	Denali	50 g	10 day(s)	14 %
Dry Hop	Motueka	50 g	10 day(s)	7 %
Dry Hop	Citra	50 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove Jack's