

# Imperial IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **96**
- SRM **5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (63.2%)	80 %	5
Grain	Strzegom Pilzneński	1.2 kg (31.6%)	80 %	4
Grain	Pszeniczny	0.2 kg (5.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	25 min	10 %
Dry Hop	Citra	35 g	5 day(s)	12 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's