

# imperial ipa

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9.8 kg (94.2%)	81 %	4
Grain	Abbey Malt Weyermann	0.2 kg (1.9%)	75 %	45
Grain	Special B Malt	0.2 kg (1.9%)	65.2 %	315
Grain	Strzegom Karmel 30	0.2 kg (1.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	20 g	60 min	3 %
Boil	Saaz (Czech Republic)	100 g	60 min	4.5 %
Boil	Cascade	50 g	60 min	6.4 %
Aroma (end of boil)	Citra	50 g	20 min	12.4 %
Dry Hop	Citra	50 g	60 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.09 g	Fermentis