

## imperial ipa by Serfer

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- Gravity **20.3 BLG**
- ABV ---
- IBU **103**
- SRM **16.2**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	6.7 kg (94.4%)	96 %	24
Sugar	glucose	0.4 kg (5.6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	8 g	60 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.6 %
Boil	Citra	23 g	60 min	13.5 %
Boil	Herkules	25 g	60 min	17.7 %
Boil	Herkules	25 g	40 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	skurka słodkiej pomaranczy	5 g	Boil	60 min
Flavor	trawa cytrynowa	5 g	Boil	60 min