

# Imperial Nantucket

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **37**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (66.7%)	81 %	4
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra 2019	25 g	15 min	12 %
20 minut w 70 stopniach, mieszając co jakiś czas				
Whirlpool	Citra 2019	25 g	20 min	12 %
20 minut w 70 stopniach, mieszając co jakiś czas				
Dry Hop	Citra 2019	25 g	1 day(s)	12 %
24h w temp 17 stopni, 48h cold crash.				
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## Yeasts

Name	Type	Form	Amount	Laboratory
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Hazy Daze	Ale	Slant	400 ml	The Yeast Bay
Połowa stoika 900ml				