

# Imperial peated ipa

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **79**
- SRM **11.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4
Grain	Słód CHÂTEAU PEATED 45ppm	2 kg (38.1%)	80 %	4
Grain	Karmelowy żytni Strzegom	0.25 kg (4.8%)	75 %	150
Grain	red active	0.5 kg (9.5%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	25 g	60 min	15 %
Boil	El Dorado	15 g	20 min	15 %
Boil	El Dorado	10 g	5 min	15 %
Boil	Experimental 13	25 g	5 min	6.2 %
Whirlpool	Experimental 13	25 g	0 min	6.2 %
Dry Hop	Experimental 13	50 g	2 day(s)	6.2 %
Dry Hop	Experimental 09	40 g	2 day(s)	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	witamina c	2.5 g	Bottling	---