

Imperialna IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **100**
- SRM **6.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.4%)	79 %	7
Grain	Strzegom Pilzneński	1 kg (15.1%)	80 %	6
Grain	Strzegom Monachijski typ I	0.3 kg (4.5%)	79 %	16
Grain	Płatki pszeniczne	0.33 kg (5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	13 %
Boil	Chinook	15 g	20 min	13 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Mosaic	15 g	7 min	10 %
Boil	Simcoe	20 g	7 min	13.2 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Amarillo	15 g	7 min	9.5 %
Whirlpool	Simcoe	20 g	30 min	13.2 %
Dry Hop	Amarillo	30 g	6 day(s)	9.5 %
Dry Hop	Mosaic	30 g	6 day(s)	10 %
Dry Hop	Simcoe	30 g	6 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	5 g	Mash	60 min
Fining	Mech irlandzki	10 g	Boil	15 min