

# Pół imperialna IPA

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **107**
- SRM **6.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (93.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (6.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Columbus/Tomahawk/Zeus	120 g	15 min	15.5 %
Mash	Simcoe	100 g	20 min	13.2 %
Aroma (end of boil)	Citra	200 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

## Notes

- Przepis niekompletny. Do zmian.  
*Dec 25, 2021, 11:02 PM*