

# Polish Imperial IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **98**
- SRM **5.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss --- %
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.25 kg (90%)	79 %	7
Grain	Weyermann pszeniczny jasny	0.36 kg (10%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	55 min	13.6 %
Boil	Oktawia	30 g	30 min	7.8 %
Boil	Lublin (Lubelski)	30 g	0 min	3.4 %
Dry Hop	Lublin (Lubelski)	6 g	4 day(s)	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale