

SIMON Imperial IPA 19BLG

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **64**
- SRM **10.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (69%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (27.6%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.8%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.05 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | Target | 60 g | 60 min | 10.5 % |
| Boil | Challenger | 20 g | 15 min | 7 % |
| Whirlpool | East Kent Goldings | 15 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |