

W013 - Imperial IPA

- Gravity **18.4 BLG**
- ABV **8.8 %**
- IBU **103.5**
- SRM **19.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.48 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **65 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **65 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.48 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------|--------|-----|
| Grain | BEST Pale Ale (BESTMALZ) | 5 kg | 82.8 % | 15 |
| Grain | BEST Munich Dark (BESTMALZ) | 2 kg | 81.5 % | 73 |
| Grain | BEST Wheat Malt (BESTMALZ) | 0.5 kg | 83.5 % | 11 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Waimea | 30 g | 60 min | 17 % |
| Boil | Motueka | 20 g | 30 min | 7 % |
| Boil | Pacifica | 20 g | 30 min | 5 % |
| Boil | Waimea | 20 g | 30 min | 17 % |
| Boil | Motueka | 25 g | 15 min | 7 % |
| Boil | Pacifica | 25 g | 15 min | 5 % |
| Dry Hop | Motueka | 20 g | 6 day(s) | 7 % |
| Dry Hop | Pacifica | 20 g | 6 day(s) | 5.5 % |
| Dry Hop | Motueka | 25 g | 3 day(s) | 7 % |
| Dry Hop | Pacifica | 25 g | 3 day(s) | 5.5 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------------|-------------|---------------|-------------------|
| Safale American | Ale | Dry | --- g | DCL/Fermentis |