

Xazulowa Imperial ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **152**
- SRM **7.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (63.5%) | 80 % | 5 |
| Grain | Monachijski | 2.01 kg (31.7%) | 80 % | 16 |
| Grain | Pszeniczny | 0.31 kg (4.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil | Citra | 65 g | 60 min | 12 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Dry Hop | Citra | 75 g | 10 day(s) | 12 % |
| Dry Hop | Simcoe | 100 g | 10 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 22.01 g | Fermentis |