

Czesław Dzielak Imperial IPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **103**
- SRM **5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsner malt	4.5 kg (69.3%)	--- %	---
Grain	Briess - Wheat Malt, White	0.68 kg (10.5%)	85 %	5
Grain	Briess - Munich Malt 10L	0.68 kg (10.5%)	77 %	20
Grain	Cara Gold Castlemalting	0.18 kg (2.8%)	78 %	120
Sugar	cukier	0.45 kg (6.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	32 g	60 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	14.2 %
Boil	Simcoe	20 g	20 min	11.9 %
Boil	Citra	20 g	15 min	12.7 %
Boil	Centennial	20 g	10 min	10 %
Boil	Ahtanum	20 g	5 min	5 %
Boil	Amarillo	20 g	2 min	10.1 %
Boil	Simcoe	20 g	1 min	11.9 %
Dry Hop	Columbus/Tomahawk/Zeus	40 g	6 day(s)	14.2 %
Dry Hop	Citra	40 g	6 day(s)	11.9 %
Dry Hop	Amarillo	40 g	6 day(s)	10.1 %
Dry Hop	Simcoe	40 g	6 day(s)	11.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs
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