

# Es imperial

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **69**
- SRM **6.4**
- Style **Imperial 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 **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (86.7%)	80 %	5
Grain	Viking Munich Malt	1 kg (13.3%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Magnat	30 g	30 min	11.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %