

# Imperia IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **71**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **79.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **54 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **43.2 liter(s)** of **76C** water or to achieve **79.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	7 kg (36.8%)	95 %	4
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Grain	Pszeniczny	3 kg (15.8%)	85 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (5.3%)	75 %	30
Sugar	Cukier	1 kg (5.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %
Boil	Citra	50 g	30 min	12 %
Aroma (end of boil)	Equinox	50 g	20 min	13.1 %
Aroma (end of boil)	Cascade	50 g	15 min	6 %
Aroma (end of boil)	Citra	50 g	10 min	12 %
Aroma (end of boil)	Equinox	50 g	5 min	13.1 %
Aroma (end of boil)	Cascade	50 g	2 min	6 %

Whirlpool	Citra	50 g	0 min	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	500 ml	FM