

Imperial American India Pale Ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **71**
- SRM **6.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (63.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.7%) | 79 % | 16 |
| Grain | Słód pszeniczny | 1 kg (12.7%) | 85 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (6.3%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.4 kg (5.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |
| Whirlpool | Mosaic | 15 g | 0 min | 10 % |
| Dry Hop | Mosaic | 60 g | 5 day(s) | 10 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 60 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |