

# Imperial Cold IPA

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **35**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.5 kg (82.3%)	82 %	4
Grain	Płatki ryżowe	1 kg (12.7%)	60 %	3
Grain	Weyermann - Carapils	0.4 kg (5.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	25 g	60 min	15 %