

# Imperial IPA

- Gravity **18.9 BLG**
- ABV ---
- IBU **66**
- SRM **15.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (27.6%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (2.8%)	75 %	59
Grain	Jęczmień palony	0.05 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	60 g	60 min	10.5 %
Boil	Challenger	20 g	20 min	7 %
Aroma (end of boil)	East Kent Goldings	15 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis