

Imperial IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **79**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **55 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (54.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (27%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (16.2%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 30 g | 90 min | 13.5 % |
| Whirlpool | Citra | 30 g | 20 min | 12.5 % |
| Whirlpool | Simcoe | 30 g | 20 min | 14.5 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12.9 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.9 % |
| Aroma (end of boil) | Simcoe | 20 g | 15 min | 14.5 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|-------|
| Kveiki espe | Ale | Slant | 150 ml | Kveik |
|-------------|-----|-------|--------|-------|