

IMPERIAL IPA

- Gravity **17.7 BLG**
- ABV ---
- IBU **75**
- SRM **11**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (15.4%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.3 kg (4.6%) | 79 % | 10 |
| Grain | Caraaroma | 0.2 kg (3.1%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Whirlpool | Chinook | 10 g | 0 min | 13 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |