

Imperial IPA 2

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU ---
- SRM **6.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (68.2%)	80 %	5
Grain	Monachijski	1.7 kg (19.3%)	80 %	16
Grain	Pszeniczny	0.8 kg (9.1%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.3 kg (3.4%)	75 %	3