

# IMPERIAL IPA 20,3BLG - HB

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **74**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **3.5 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (91.4%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (5.4%)	75 %	30
Grain	Oats, Flaked	0.3 kg (3.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Whirlpool	Simcoe	50 g	5 min	13.2 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

- Do zacierania 33,6L wody i około 3 L do wystadzenia  
Przed gotowaniem 27-28L brzeczki  
W 70 stopniach na 25min dać citrę i simco  
7g glukozy na litr  
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