

# Imperial IPA

- Gravity **21.6 BLG**
- ABV ---
- IBU **77**
- SRM **11**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Muntons DME - Amber	5.1 kg (86.4%)	95 %	26
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (13.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.8 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	14 %
Boil	Citra	10 g	10 min	14.2 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	14 %
Boil	Citra	20 g	5 min	14.2 %
Dry Hop	Citra	30 g	3 day(s)	14.2 %

## Yeasts

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