

# Imperial IPA 23L

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **86**
- SRM **12.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (70%)	85 %	26
Grain	Carahell	2 kg (20%)	77 %	---
Sugar	Cukier kandyzowany	1 kg (10%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	12.8 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	14 %
Boil	Citra	15 g	10 min	14.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	14 %
Boil	Citra	15 g	5 min	14.2 %
Dry Hop	Citra	15 g	3 day(s)	14.2 %

## Yeasts

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