

# IMPERIAL IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **74**
- SRM **10.6**
- Style **Imperial 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 **25.3 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 **14.2 liter(s)** of **76C** water or to achieve **25.3 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
B5	Ale	Dry	10 g	bulldog