

# Imperial IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **83**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Ciemny Steinbach	0.3 kg (4.6%)	100 %	30
Grain	Strzegom Karmel 300	0.2 kg (3.1%)	70 %	299
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	35 g	90 min	15.5 %
Boil	Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Centennial	20 g	1 min	10.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Centennial	10 g	4 day(s)	10.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar BRY-97	Ale	Dry	11 g	danstar
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