

# Imperial IPA

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **71**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.15 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 2.64 kg (60.8%) | 80 %  | 5   |
| Grain | Viking Pilsner malt              | 0.5 kg (11.5%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt                | 0.5 kg (11.5%)  | 83 %  | 5   |
| Grain | Platki owsiane                   | 0.5 kg (11.5%)  | 85 %  | 3   |
| Grain | Castlemalting<br>Chateau Biscuit | 0.2 kg (4.6%)   | 77 %  | 50  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| First Wort          | Iunga Polish Hops | 25 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Citra             | 20 g   | 5 min    | 12.5 %     |
| Aroma (end of boil) | Mosaic            | 20 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | El Dorado         | 20 g   | 5 min    | 15.1 %     |
| Dry Hop             | Citra             | 45 g   | 3 day(s) | 12.5 %     |
| Dry Hop             | Mosaic            | 30 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | El Dorado         | 30 g   | 3 day(s) | 15.1 %     |

## Yeasts

| <b>Name</b>                | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------------|-------------|-------------|---------------|-------------------|
| FM10 O czym szumią wierzby | Ale         | Slant       | 100 ml        | Fermentum Mobile  |