

# Imperial IPA

---

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **47**
- SRM **7.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **4 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.85 kg (34.8%)	80 %	3
Grain	Maris Otter - Pale Ale	2.85 kg (34.8%)	80.3 %	6
Grain	Słód pszeniczny Bestmalz	0.8 kg (9.8%)	82 %	5
Grain	Monachijski	0.85 kg (10.4%)	80 %	16
Grain	Cara Gold Castlemalting	0.25 kg (3%)	78 %	120
Sugar	Cukier	0.6 kg (7.3%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	40 min	13.5 %
Boil	Magnum	25 g	20 min	13.5 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Centennial	25 g	3 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs
-----------------------	-----	--------	--------	-------------