

Imperial IPA

- Gravity **18.7 BLG**
- ABV ---
- 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 |
|-----------------------|-----|--------|--------|-------------|