

# Imperial IPA

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- Gravity **18.2 BLG**
- ABV ---
- IBU **119**
- SRM **10.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.2 kg (77.5%)	85 %	7
Grain	Monachijski	1.4 kg (17.5%)	85 %	16
Grain	Weyermann - Carapils	0.4 kg (5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	90 min	15.5 %
Boil	Nugget	30 g	70 min	13 %
Aroma (end of boil)	Nugget	30 g	40 min	13 %
Whirlpool	Simcoe	40 g	0 min	13 %
Dry Hop	Simcoe	50 g	14 day(s)	13 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale