

# Imperial IPA

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **96**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (76.9%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (3.8%)	78 %	4
Grain	Weyermann - Carared	0.5 kg (6.4%)	75 %	45
Grain	Platki owsiane	1 kg (12.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	60 g	60 min	10 %
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Mosaic	60 g	10 min	10 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Citra	120 g	3 day(s)	12 %
Dry Hop	Mosaic	120 g	3 day(s)	10 %