

Imperial IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **134**
- SRM **5.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (37.5%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 3 kg (37.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (12.5%) | 81 % | 6 |
| Sugar | Candi Sugar, Clear | 1 kg (12.5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 60 g | 60 min | 13.5 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |