

Imperial IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **7.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (60.2%) | 67 % | 5 |
| Grain | Pszeniczny | 0.8 kg (12%) | 67 % | 4 |
| Grain | Strzegom Karmel 30 | 0.3 kg (3.6%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (24.1%) | 67 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Zula | 40 g | 5 min | 8.3 % |
| Aroma (end of boil) | Hallertau Blanc | 40 g | 5 min | 11 % |
| Boil | Chinook | 20 g | 60 min | 8.8 % |

Yeasts

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