

# Imperial IPA

- Gravity **18.7 BLG**
- ABV ---
- IBU **104**
- SRM **9.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	14
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Strzegom Karmel 30	1 kg (15.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13.5 %
Boil	Citra	30 g	30 min	13.5 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Dry Hop	Citra	50 g	4 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	10 min
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## Notes

- Z 18 Blg zeszło do 4 w 13 dni.  
*Dec 3, 2016, 3:23 PM*