

# Imperial IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **64**
- SRM **5.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	6 kg (82.2%)	80 %	5
Grain	Caramel PALE Viking Malt	1 kg (13.7%)	77 %	8
Grain	Platki owsiane	0.3 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe USA	25 g	60 min	14.1 %
Boil	Styrian Golding SLO	50 g	60 min	4.2 %
Aroma (end of boil)	Centennial USA	30 g	15 min	10.5 %
Dry Hop	Citra USA	50 g	5 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 GORĄCZKA KALIFORNIJSKA	Ale	Slant	100 ml	---