

# Imperial IPA

- Gravity **18.4 BLG**
- ABV ---
- IBU **105**
- SRM **8.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	6
Grain	Strzegom Wiedeński	1.5 kg (28.8%)	79 %	10
Grain	Bestmalz Carmel Pils	0.7 kg (13.5%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	12 %
Boil	Marynka	15 g	60 min	10 %
Boil	Chinook	15 g	30 min	12 %
Boil	Citra	10 g	10 min	12.4 %
Boil	Amarillo	10 g	5 min	9 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %
Dry Hop	Chinook	10 g	7 day(s)	13 %
Dry Hop	Cascade	11 g	7 day(s)	6 %
Dry Hop	Jarrylo	45 g	7 day(s)	13.8 %
Dry Hop	Crystal	15 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---