

Imperial IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **96**
- SRM **5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (63.2%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.2 kg (31.6%) | 80 % | 4 |
| Grain | Pszeniczny | 0.2 kg (5.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Mosaic | 10 g | 25 min | 10 % |
| Dry Hop | Citra | 35 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 35 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |