

Imperial IPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **82**
- SRM **7.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (72.5%)	85 %	7
Grain	Monachijski typ I 16 EBC Weyermann	1 kg (14.5%)	80 %	20
Grain	Weyermann - Carapils	0.5 kg (7.2%)	78 %	4
Grain	Płatki żytnie	0.2 kg (2.9%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	60 min	15.1 %
Boil	Simcoe	50 g	5 min	12.8 %
Whirlpool	Citra	50 g	20 min	14.2 %
Whirlpool	Mosaic	50 g	20 min	11.8 %
Dry Hop	Citra	50 g	0 day(s)	14.2 %
Dry Hop	Mosaic	50 g	5 day(s)	11.8 %
Dry Hop	Cascade US	50 g	5 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	300 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia	10 g	Mash	---
Water Agent	chlorek wapnia	3 g	Mash	---
Water Agent	siarczan magnezu	4 g	Mash	---

Notes

- 100% Demi woda demi
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