

# Imperial IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **86**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5.5 kg (70.1%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1.85 kg (23.6%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.5 kg (6.4%)   | 85 %  | 4   |

## Hops

| Use for | Name   | Amount  | Time     | Alpha acid |
|---------|--------|---------|----------|------------|
| Boil    | Magnum | 35.71 g | 60 min   | 13.5 %     |
| Boil    | Citra  | 17.86 g | 30 min   | 12 %       |
| Boil    | Mosaic | 17.86 g | 30 min   | 10 %       |
| Boil    | Citra  | 17.86 g | 15 min   | 12 %       |
| Boil    | Mosaic | 17.86 g | 25 min   | 10 %       |
| Dry Hop | Citra  | 62.5 g  | 5 day(s) | 12 %       |
| Dry Hop | Mosaic | 62.5 g  | 5 day(s) | 10 %       |

## Yeasts

| Name                                     | Type | Form | Amount  | Laboratory      |
|--|------|------|---------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 17.86 g | Mangrove Jack's |