

# imperial ipa by Serfer

- Gravity **20.3 BLG**
- ABV ---
- IBU **103**
- SRM **16.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Fermentables

| Type           | Name    | Amount         | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 6.7 kg (94.4%) | 96 %  | 24  |
| Sugar          | glucose | 0.4 kg (5.6%)  | 100 % | 0   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Summit                 | 8 g    | 60 min | 15.8 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 14.6 %     |
| Boil    | Citra                  | 23 g   | 60 min | 13.5 %     |
| Boil    | Herkules               | 25 g   | 60 min | 17.7 %     |
| Boil    | Herkules               | 25 g   | 40 min | 17 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | skurka słodkiej pomaranczy | 5 g    | Boil    | 60 min |
| Flavor | trawa cytrynowa            | 5 g    | Boil    | 60 min |