

Imperial IPA (IIPPAA)

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **51**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **2 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (64.9%) | 80 % | 5 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (26%) | 80 % | 4 |
| Sugar | Cukier | 0.7 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 14 g | 70 min | 11.5 % |
| Boil | Citra | 15 g | 70 min | 12.9 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 15 min | 15.5 % |
| Boil | Simcoe | 25 g | 5 min | 12.9 % |
| Aroma (end of boil) | Falconer's Flight | 25 g | 1 min | 10.3 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12.9 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 40 g | 3 day(s) | 13.1 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 12.9 % |
| Dry Hop | Falconer's Flight | 40 g | 3 day(s) | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Gęstwa US-05 | Ale | Slant | 150 ml | --- |