

# Imperial IPA PL

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **41**
- SRM **18.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (58.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1.45 kg (18.9%)	79 %	22
Grain	Weyermann - Carapils	0.4 kg (5.2%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.2%)	73 %	120
Grain	Caraaroma	0.3 kg (3.9%)	78 %	400
Grain	Weyermann - Caraamber	0.25 kg (3.3%)	75 %	65
Grain	Viking melanoidynowy	0.2 kg (2.6%)	75 %	60
Grain	Strzegom Karmel 150	0.16 kg (2.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Lubelski szyszka	25 g	25 min	4.2 %
Boil	Sybilla szyszka	25 g	25 min	6.1 %
Boil	Lubelski szyszka	25 g	5 min	4.2 %
Boil	Sybilla szyszka	25 g	5 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11.5 g	---