

# IMPERIAL IPA (WESELE)

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- Gravity **14.8 BLG**
- ABV ---
- IBU **68**
- SRM **8.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (83.3%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (2.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Citra	30 g	30 min	13.5 %
Boil	Simcoe	20 g	30 min	12.2 %
Boil	Simcoe	20 g	5 min	12.2 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Simcoe	10 g	3 day(s)	13 %