

# Imperial peated ipa

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **79**
- SRM **11.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt      | 2 kg (38.1%)   | 80 %  | 5   |
| Grain | Pszeniczny                | 0.5 kg (9.5%)  | 85 %  | 4   |
| Grain | Słód CHÂTEAU PEATED 45ppm | 2 kg (38.1%)   | 80 %  | 4   |
| Grain | Karmelowy żytni Strzegom  | 0.25 kg (4.8%) | 75 %  | 150 |
| Grain | red active                | 0.5 kg (9.5%)  | 80 %  | 35  |

## Hops

| Use for   | Name            | Amount | Time     | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil      | El Dorado       | 25 g   | 60 min   | 15 %       |
| Boil      | El Dorado       | 15 g   | 20 min   | 15 %       |
| Boil      | El Dorado       | 10 g   | 5 min    | 15 %       |
| Boil      | Experimental 13 | 25 g   | 5 min    | 6.2 %      |
| Whirlpool | Experimental 13 | 25 g   | 0 min    | 6.2 %      |
| Dry Hop   | Experimental 13 | 50 g   | 2 day(s) | 6.2 %      |
| Dry Hop   | Experimental 09 | 40 g   | 2 day(s) | 6.2 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |

## Extras

| Type  | Name       | Amount | Use for  | Time |
|-------|------------|--------|----------|------|
| Other | witamina c | 2.5 g  | Bottling | ---  |