

Imperial PIPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **72**
- SRM **6.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (84.6%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 10 % |
| Boil | Oktawia | 30 g | 15 min | 9 % |
| Boil | Zula | 30 g | 15 min | 8.3 % |
| Aroma (end of boil) | Oktawia | 30 g | 5 min | 9 % |
| Aroma (end of boil) | Zula | 30 g | 5 min | 8.3 % |
| Dry Hop | Oktawia | 40 g | 2 day(s) | 9 % |
| Dry Hop | Zula | 40 g | 2 day(s) | 8.3 % |