

# IMPERIAL POLISH AMERICAN INDIA PALE ALE ( 2 x IPA)

- Gravity **26.8 BLG**
- ABV ---
- IBU **141**
- SRM **10**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (69%)	79 %	6
Grain	Monachijski	1 kg (9.9%)	80 %	16
Grain	Pszeniczny	1 kg (9.9%)	85 %	4
Grain	Carahell	0.5 kg (4.9%)	77 %	26
Grain	Castlemalting - Cara Clair	0.5 kg (4.9%)	78 %	4
Sugar	cukier trzcinowy	0.15 kg (1.5%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	150 g	55 min	12 %
Boil	Lublin (Lubelski)	100 g	30 min	4 %
Dry Hop	Simcoe	100 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Secondary	4 day(s)