

# Imperial Sweet Peach

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1.5 kg (27.3%) | 81 %  | 6   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Ella (AUS) | 20 g   | 60 min   | 14.6 %     |
| Aroma (end of boil) | Ella (AUS) | 30 g   | 15 min   | 14.6 %     |
| Dry Hop             | Ella (AUS) | 50 g   | 7 day(s) | 14.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type   | Name                      | Amount | Use for | Time   |
|--------|---------------------------|--------|---------|--------|
| Other  | płatki owsiane            | 500 g  | Mash    | 90 min |
| Flavor | liofilizowana brzoskwinia | 500 g  | Boil    | 15 min |