

# Imperial White IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **69**
- SRM **0.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **0 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.72 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **42.4 liter(s)**

## Steps

- Temp **66 C**, Time **150 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **150 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **39.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód przenieczny Viking Malt	4.5 kg (39.5%)	--- %	---
Grain	Słód monachijski jasny Viking Malt	2 kg (17.5%)	--- %	---
Grain	Słód Colorado Pale Base	4.5 kg (39.5%)	--- %	---
Grain	Płatki owsiane	0.4 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jaryllo	40 g	60 min	11.4 %
Boil	Cascade	40 g	60 min	6 %
Boil	Citra	20 g	60 min	12.4 %
Boil	Jaryllo	35 g	15 min	11.4 %
Boil	Cascade	25 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Rehydratacja

## Notes

- Piwo podzielone przed fermentacją na dwie części (22 litry + 11 litrów)  
*Aug 21, 2017, 10:32 AM*
- + 22 litry
  - koniec burzliwej 2.5 Blg
  - na zimno 7 dni Citra 80g
  - na zimno 7 dni herbata zielona GUAVA + ALOES 40g*Aug 21, 2017, 10:32 AM*
- + 11 litrów
  - koniec burzliwej 3.5 Blg
  - na zimno 7 dni Citra 44g
  - na zimno 7 dni liście limonki 1 opakowanie
  - na zimno 7 dni suszony ananas*Aug 21, 2017, 10:32 AM*