

# Imperialna IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **135**
- SRM **7.6**
- Style **Imperial 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	80 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	80 %	30
Grain	Strzegom Monachijski typ I	2.5 kg (41.7%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Cascade	40 g	60 min	6 %
Aroma (end of boil)	Citra	33 g	20 min	12 %
Aroma (end of boil)	Cascade	10 g	20 min	6 %
Dry Hop	Citra	22 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12.5 g	---