

# Imperialna IPA

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- Gravity **18.4 BLG**
- ABV ---
- IBU **104**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **15 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) US        | 6.3 kg (65.6%) | 79 %  | 4   |
| Grain | Strzegom Monachijski typ II | 2.8 kg (29.2%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.5 kg (5.2%)  | 85 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 50 g   | 60 min   | 13 %       |
| Boil      | Citra   | 30 g   | 30 min   | 12.5 %     |
| Boil      | Simcoe  | 30 g   | 30 min   | 13.2 %     |
| Boil      | Citra   | 40 g   | 5 min    | 12 %       |
| Boil      | Simco   | 40 g   | 5 min    | 12.5 %     |
| Dry Hop   | Citra   | 100 g  | 4 day(s) | 12 %       |
| Dry Hop   | Mosaic  | 100 g  | 4 day(s) | 10 %       |
| Whirlpool | Citra   | 30 g   | 5 min    | 12 %       |
| Whirlpool | Simcoe  | 30 g   | 5 min    | 13.2 %     |