

Imperialna IPA

- 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 % |