

Imperialna IPA

- Gravity **19.6 BLG**
- ABV ---
- IBU **113**
- SRM **8.4**
- 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 --- **liter(s)**
- Total mash volume --- **liter(s)**

Steps

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

Mash step by step

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

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------|----------------|-------|-----|
| Dry Extract | Strzegom Pale Ale | 2.5 kg (41.7%) | 80 % | 6 |
| Dry Extract | Karmelowy Jasny 30EBC | 1 kg (16.7%) | 80 % | 30 |
| Dry Extract | 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 |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 12.5 g | --- |