

Imperialny Lichtus IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **113**
- SRM **6.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.51 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3.5 kg (86.4%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Minich | 0.3 kg (7.4%) | 80.5 % | 16 |
| Grain | Strzegom Karmel 30 | 0.15 kg (3.7%) | 75 % | 30 |
| Grain | Płatki pszeniczne | 0.1 kg (2.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|---------|-----------|------------|
| Boil | Warrior | 32.89 g | 60 min | 14.7 % |
| Boil | Centennial | 7.94 g | 20 min | 9.4 % |
| Boil | Simcoe | 7.94 g | 20 min | 13.1 % |
| Boil | Centennial | 7.94 g | 10 min | 9.4 % |
| Boil | Simcoe | 7.94 g | 10 min | 13.2 % |
| Boil | Columbus/Tomahawk/Zeus | 16.44 g | 5 min | 15.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 16.44 g | 10 day(s) | 12.5 % |
| Dry Hop | Centennial | 32.89 g | 10 day(s) | 10.5 % |
| Dry Hop | Simcoe | 16.44 g | 10 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |