

Kazimierz Wielki - Imperial IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **58**
- SRM **6.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (89.7%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.75 kg (10.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 10.6 % |
| Boil | Magnum | 30 g | 30 min | 10.6 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 10 % |
| Dry Hop | Centennial | 60 g | 2 day(s) | 10.5 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |