

# Ogień w Szopie - Imperial IPA

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **94**
- SRM **12**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (72.1%)	81 %	5
Grain	Monachijski	0.5 kg (9%)	80 %	16
Sugar	Cukier	0.35 kg (6.3%)	--- %	---
Grain	Viking Pale Ale malt	0.5 kg (9%)	80 %	5
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	24 g	80 min	14.5 %
Boil	Mosaic	15 g	30 min	13.2 %
Boil	Chinook	15 g	20 min	13.5 %
Boil	Mosaic	15 g	15 min	13.2 %
Boil	Chinook	15 g	10 min	13.5 %
Boil	Columbus	6 g	5 min	14.5 %
Boil	Marynka	15 g	0 min	7.7 %

Dry Hop	Columbus	15 g	5 day(s)	14.5 %
Dry Hop	Marynka	30 g	5 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	115 ml	---