

# Orkiszowa Imperialna IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Strzegom Pale Ale	1 kg (18.2%)	79 %	6
Adjunct	Płatki orkiszowe	0.5 kg (9.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	60 min	15 %
Boil	Galaxy	25 g	30 min	15 %
Whirlpool	Galaxy	10 g	40 min	15.5 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis