

# Polish Imperial India Pale Ale V3

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Amora Preta	20 g	30 min	9 %
Whirlpool	Izabella	50 g	0 min	5.1 %
Whirlpool	EXP 2/20	50 g	0 min	8.1 %
Dry Hop	Amora Preta	40 g	4 day(s)	9 %
Dry Hop	Izabella	50 g	4 day(s)	5.1 %
Dry Hop	EXP 2/20	50 g	4 day(s)	8.1 %

## Yeasts

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

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Wyszło 12L piwa, goryczka konkret, trochę za długa.  
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