

single malt imperial ipa

- Gravity **19 BLG**
- ABV ---
- IBU **115**
- SRM **7.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.51 kg (92.9%) | 79 % | 6 |
| Sugar | white sugar | 0.5 kg (7.1%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Warrior | 35 g | 60 min | 14.5 % |
| Boil | Mosaic | 30 g | 30 min | 12 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Boil | Mosaic | 25 g | 15 min | 11.7 % |
| Boil | Citra | 20 g | 0 min | 12 % |
| Boil | Cascade | 25 g | 0 min | 6 % |
| Boil | Amarillo | 20 g | 0 min | 9.5 % |
| Boil | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |

| | | | | |
|---------|----------|------|----------|-------|
| 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 S-05 | Ale | Dry | 23 g | Safale |