

Szyninger Imperial IPA

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **93**
- SRM **6.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.5 kg (56.8%) | 80 % | 4 |
| Grain | Fawcett - Pale Ale | 1.05 kg (17%) | 81 % | 6 |
| Grain | Monachijski | 0.7 kg (11.4%) | 80 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.56 kg (9.1%) | 80 % | 6 |
| Sugar | Cukier | 0.35 kg (5.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Simcoe | 10.5 g | 60 min | 13.2 % |
| Boil | lunga | 10.5 g | 60 min | 11 % |
| Boil | Magnum | 7 g | 60 min | 12 % |
| Boil | lunga | 14 g | 20 min | 11 % |
| Whirlpool | Mosaic | 17.5 g | 30 min | 10 % |
| Whirlpool | lunga | 7 g | 30 min | 11 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Galaxy | 35 g | 6 day(s) | 15 % |
| Dry Hop | Magnum | 28 g | 6 day(s) | 13.5 % |
| Dry Hop | Mosaic | 28 g | 6 day(s) | 12.1 % |
| Dry Hop | Cascade | 28 g | 6 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 8.05 g | Fermentis |