Imperialna IPA

- Gravity **19.6 BLG**
- ABV **---**
- IBU **113**
- SRM **8.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

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

Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **40 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **70C**
- Sparge using **liter(s)** of **C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Strzegom Pale Ale	2.5 kg *(41.7%)*	80 %	6
Dry Extract	Karmelowy Jasny 30EBC	1 kg *(16.7%)*	80 %	30
Dry Extract	Strzegom Monachijski typ I	2.5 kg *(41.7%)*	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Cascade	40 g	60 min	6 %
Aroma (end of boil)	Citra	33 g	20 min	12 %
Aroma (end of boil)	Cascade	10 g	20 min	6 %
Dry Hop	Citra	22 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	---

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