

2/2017 - Imperial IPA

- Gravity **18.9 BLG**
- ABV ---
- IBU **68**
- SRM **9.9**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **55 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (53.3%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22
Grain	Biscuit Malt	1 kg (13.3%)	79 %	45
Sugar	trzcinyowy	0.5 kg (6.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	8.9 %
Boil	Amarillo	20 g	15 min	8.9 %
Boil	Mosaic	20 g	15 min	12 %
Boil	Citra	20 g	15 min	13.5 %
Whirlpool	Amarillo	10 g	0 min	8.9 %
Whirlpool	Mosaic	10 g	0 min	12 %
Whirlpool	Citra	10 g	0 min	13.5 %
Dry Hop	Amarillo	20 g	7 day(s)	8.9 %
Dry Hop	Mosaic	20 g	7 day(s)	12 %

Dry Hop	Citra	20 g	7 day(s)	13.5 %
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Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min