

9/2/2018 - Imperial IPA - 17.10.2018

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **75**
- SRM **4.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **1250 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1250 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1402.5 liter(s)**

Mash information

- Mash efficiency **85.6 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **1113.8 liter(s)**
- Total mash volume **1451.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 200 kg (54.7%) | 80 % | 4 |
| Grain | Pale Ale | 125 kg (34.2%) | 80 % | 6 |
| Grain | Carapils | 12.5 kg (3.4%) | 75 % | 5 |
| Sugar | Cukier biały | 28 kg (7.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | USA Columbus | 3000 g | 90 min | 15.3 % |
| Aroma (end of boil) | USA Amarillo | 1250 g | 1 min | 8.3 % |
| Aroma (end of boil) | USA Cascade | 1250 g | 1 min | 6.3 % |
| Whirlpool | USA Amarillo | 1250 g | 1 min | 8.3 % |
| Whirlpool | USA Cascade | 1250 g | 1 min | 6.3 % |
| Dry Hop | USA Amarillo | 2500 g | 7 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|----------|------------|
| Safale US-05 | Ale | Slant | 10000 ml | --- |