

# BA Prawdziwa Imperialna IPA

- Gravity **21.1 BLG**
- ABV ---
- IBU **100**
- SRM **5.8**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Castle Pale Ale	5.1 kg (86.4%)	80 %	8
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (13.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	100 ml	---
US 05	Ale	Liquid	30 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	20 g	Boil	10 min
Flavor	Sweet Orange Peel	20 g	Secondary	5 day(s)