

# Imperial American India Pale Ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **71**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (63.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.7%)	79 %	16
Grain	Słód pszeniczny	1 kg (12.7%)	85 %	5
Grain	Strzegom Karmel 30	0.5 kg (6.3%)	75 %	30
Grain	Oats, Flaked	0.4 kg (5.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Citra	60 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis