

# Imperial American IPA

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- Gravity **17.7 BLG**
- ABV ---
- IBU **81**
- SRM **6.7**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.8%)	79 %	6
Grain	Strzegom Pilzniejszy	1.17 kg (17.7%)	80 %	4
Grain	Strzegom pszeniczny	0.43 kg (6.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12 %
Boil	Simcoe	20 g	60 min	11.4 %
Boil	Simcoe	40 g	15 min	11.4 %
Boil	Centennial	20 g	0 min	9.7 %
Aroma (end of boil)	Mosaic	20 g	0 min	12 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Simcoe	40 g	7 day(s)	11.4 %

## 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	5 min