

IMPERIAL BLACK VIP

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **110**
- SRM **25.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5.5 kg (71.4%)	81 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (10.4%)	79 %	16
Grain	Płatki owsiane	0.6 kg (7.8%)	85 %	3
Grain	Carafa III	0.4 kg (5.2%)	70 %	1034
Grain	Pszeniczny	0.4 kg (5.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %
Boil	Cascade	25 g	20 min	6 %
Boil	Mosaic	25 g	20 min	12 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Cascade	25 g	7 min	6 %
Boil	Mosaic	25 g	7 min	12 %
Boil	Simcoe	25 g	7 min	13.2 %
Dry Hop	Citra	50 g	6 day(s)	12 %

Dry Hop	Mosaic	50 g	6 day(s)	12 %
Dry Hop	Simcoe	50 g	6 day(s)	13.2 %
Dry Hop	Galaxy	50 g	6 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	mech	5 g	Boil	15 min

Notes

- Fermentacja 16-17 C.
Dec 3, 2017, 3:30 PM