

# Imperial IPA #1

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **71**
- SRM **6.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Weyermann pszeniczny jasny	2 kg (25%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Weyermann Monachijski typ I	0.5 kg (6.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Centennial	20 g	40 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Boil	Centennial	30 g	10 min	10.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	40 g	14 day(s)	12 %
Dry Hop	Mosaic	40 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---
Fining	Irish Moss	5 g	Boil	10 min