

# Imperial IPA

- Gravity **20 BLG**
- ABV ---
- IBU **102**
- SRM **11.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **55 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4 kg (52.6%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 3 kg (39.5%)  | 79 %  | 22  |
| Sugar | trzcinyowy                  | 0.6 kg (7.9%) | --- % | --- |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Summit      | 50 g   | 60 min   | 13.4 %     |
| Boil      | Sorachi Ace | 20 g   | 15 min   | 13.08 %    |
| Boil      | Summit      | 20 g   | 15 min   | 13.4 %     |
| Boil      | Chinook     | 20 g   | 15 min   | 12.07 %    |
| Boil      | Citra       | 20 g   | 15 min   | 13.5 %     |
| Whirlpool | Sorachi Ace | 10 g   | 0 min    | 13.08 %    |
| Whirlpool | Summit      | 10 g   | 0 min    | 13.4 %     |
| Whirlpool | Chinook     | 10 g   | 0 min    | 12.07 %    |
| Whirlpool | Citra       | 10 g   | 0 min    | 13.5 %     |
| Dry Hop   | Sorachi Ace | 20 g   | 7 day(s) | 13.08 %    |

|         |         |      |          |         |
|---------|---------|------|----------|---------|
| Dry Hop | Summit  | 20 g | 7 day(s) | 13.4 %  |
| Dry Hop | Chinook | 20 g | 7 day(s) | 12.07 % |
| Dry Hop | Citra   | 20 g | 7 day(s) | 13.5 %  |

### 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    | 15 min |