

# Imperial IPA

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- Gravity **20 BLG**
- ABV ---
- IBU **113**
- SRM **7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (58%)     | 85 %   | 7   |
| Grain | Strzegom Wiedeński          | 1.5 kg (21.7%) | 79 %   | 10  |
| Grain | Pszeniczny                  | 0.5 kg (7.2%)  | 85 %   | 4   |
| Grain | Biscuit Malt                | 0.2 kg (2.9%)  | 79 %   | 45  |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.9%)  | 80 %   | 6   |
| Sugar | Candi Sugar, Clear          | 0.5 kg (7.2%)  | 78.3 % | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 45 g   | 60 min | 17 %       |
| Boil    | Mosaic  | 15 g   | 40 min | 12 %       |
| Boil    | Cascade | 15 g   | 40 min | 8 %        |
| Boil    | Citra   | 15 g   | 40 min | 12 %       |
| Boil    | Mosaic  | 5 g    | 10 min | 12 %       |
| Boil    | Cascade | 5 g    | 10 min | 8 %        |
| Boil    | Citra   | 5 g    | 10 min | 12 %       |

|      |         |      |       |      |
|------|---------|------|-------|------|
| Boil | Mosaic  | 10 g | 5 min | 12 % |
| Boil | Cascade | 10 g | 5 min | 8 %  |
| Boil | Citra   | 10 g | 5 min | 12 % |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |