

Imperial IPA

- Gravity **18.1 BLG**
- ABV ---
- IBU **99**
- SRM **6.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **43.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Bestmalz - Pale Ale Malt | 8 kg (74.8%) | 85 % | 7 |
| Grain | Bestmalz - Vienna Malt | 0.4 kg (3.7%) | 81 % | 8 |
| Grain | Brown Rice Hulls | 1.5 kg (14%) | 80 % | 0 |
| Grain | Bestmalz pszeniczny jasny | 0.4 kg (3.7%) | 80 % | 6 |
| Grain | Oats, Flaked | 0.4 kg (3.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Warrior | 60 g | 60 min | 15.5 % |
| Boil | Galaxy | 30 g | 35 min | 15 % |
| Boil | Citra | 30 g | 20 min | 12 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Boil | Citra | 20 g | 5 min | 12 % |

| | | | | |
|-----------|--------------------|------|--------|-------|
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |
| Boil | Suszona pomarańcza | 1 g | 15 min | 1 % |
| Boil | suszona cytryna | 1 g | 15 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| Saison Blend THE YEAST BAY | Ale | Liquid | 35 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---|--------|-----------|-----------|
| Other | Płatki dębowe whiskey średnio palone i Płatki dębowe Sherry Oloroso | 100 g | Secondary | 10 day(s) |

Notes

- płatki podzielone na dwa fermentory po 15 L piwa. 50 g whiskey i 50 g Sherry Oloroso ..
Owoce suszone bez skórek. 3 pomarańcze i 1 cytryna
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