

# IMPERIAL IPA - 20 BLG

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **101**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 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 **63 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (62.5%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny        | 0 kg         | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 3 kg (37.5%) | 79 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |
| Boil    | Marynka           | 25 g   | 50 min | 10 %       |
| Boil    | Marynka           | 25 g   | 40 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |
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| Boil    | Lublin (Lubelski) | 30 g   | 40 min | 4 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |