

# IMPERIAL IPA 20BLG

---

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **90**
- SRM **7.5**
- 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 **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **68 min** at **60C**
- Sparge using **8.3 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	8 kg (94.1%)	80 %	5
Grain	Karmelowy 50 - Viking Malt	0.5 kg (5.9%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Whirlpool	Simcoe	50 g	20 min	13.2 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	20 g	Gozdawa