

# Imperial IPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **90**
- SRM **3.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 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 **23.4 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 **14.3 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt      | 5.6 kg (71.8%) | 80.5 % | 2   |
| Grain | Bestmalz - Vienna Malt    | 0.3 kg (3.8%)  | 81 %   | 8   |
| Grain | Brown Rice Hulls          | 1.2 kg (15.4%) | 80 %   | 0   |
| Grain | Bestmalz pszeniczny jasny | 0.4 kg (5.1%)  | 80 %   | 6   |
| Grain | Oats, Flaked              | 0.3 kg (3.8%)  | 80 %   | 2   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Warrior | 20 g   | 60 min | 15.5 %     |
| Boil      | Galaxy  | 20 g   | 35 min | 15 %       |
| Boil      | Citra   | 30 g   | 20 min | 12 %       |
| Boil      | Citra   | 25 g   | 15 min | 12 %       |
| Boil      | Galaxy  | 20 g   | 10 min | 15 %       |
| Boil      | Galaxy  | 20 g   | 5 min  | 15 %       |
| Boil      | Citra   | 20 g   | 5 min  | 12 %       |
| Whirlpool | Citra   | 15 g   | 0 min  | 12 %       |

|           |                    |      |        |      |
|-----------|--------------------|------|--------|------|
| Whirlpool | Galaxy             | 15 g | 0 min  | 15 % |
| Boil      | Suszona pomarańcza | 25 g | 10 min | 1 %  |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Danstar BRY-97 | Ale  | Dry  | 22 g   | danstar    |