

Imperial IPA

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **103**
- SRM **8.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **52.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51.6 liter(s)**
- Total mash volume **68.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **51.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **52.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (13.4%)	80 %	5
Grain	Viking Pilsner malt	11 kg (58.8%)	82 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (10.7%)	80 %	20
Grain	Weyermann pszeniczny jasny	0.5 kg (2.7%)	80 %	6
Grain	Płatki owsiane	1 kg (5.3%)	85 %	3
Grain	Special B Malt	0.2 kg (1.1%)	65.2 %	315
Sugar	cukier	1.5 kg (8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	150 g	60 min	10 %
Boil	Simcoe	80 g	15 min	13.2 %
Boil	Mosaic	80 g	10 min	12.2 %
Aroma (end of boil)	Cascade	80 g	5 min	6.9 %
Whirlpool	Citra	80 g	60 min	13.1 %
Dry Hop	Citra	100 g	5 day(s)	13.2 %

Dry Hop	Simcoe	100 g	5 day(s)	13.2 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	300 ml	Wyeast Labs