

# Imperial IPA

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **101**
- SRM **8.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9.3 kg (90.3%)	80 %	7
Grain	Weyermann - Carapils	0.6 kg (5.8%)	78 %	4
Grain	Amber Malt	0.4 kg (3.9%)	75 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	25 g	15 min	12 %
Boil	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Citra	25 g	1 min	12 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
Dry Hop	Vic Secret	50 g	7 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
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