

Imperial ipa

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **86**
- SRM **5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (44.8%)	78 %	6
Grain	Płatki owsiane	2 kg (29.9%)	85 %	3
Grain	Pszeniczny	1.5 kg (22.4%)	85 %	4
Sugar	Cukier	0.2 kg (3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	30 g	5 min	8.5 %
Aroma (end of boil)	Simcoe	25 g	10 min	12.9 %
Boil	Simcoe	25 g	20 min	12.9 %
Aroma (end of boil)	Citra	30 g	1 min	12.9 %
Aroma (end of boil)	Citra	20 g	5 min	12.9 %
Boil	lunga	50 g	40 min	11 %
Dry Hop	Citra	100 g	3 day(s)	12.9 %
Dry Hop	Mosaic	50 g	3 day(s)	12.3 %
Dry Hop	Simcoe	50 g	5 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	100 ml	---