

# Imperial IPA

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **45**
- SRM **9.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	77 %	5
Grain	Pszoniczny	1 kg (13.9%)	77 %	4
Grain	Strzegom Karmel 30	0.3 kg (4.2%)	75 %	30
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.9 kg (12.5%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Zula	30 g	5 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis