

IMPERIAL IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **92**
- SRM **8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pale Ale | 5 kg (75.8%) | 80 % | 5 |
| Sugar | Cukier biały | 0.6 kg (9.1%) | 95 % | 2 |
| Grain | Melanoidynowy | 0.5 kg (7.6%) | 80 % | 39 |
| Grain | Carared | 0.5 kg (7.6%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Simcoe | 30 g | 60 min | 14 % |
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| Boil | Simcoe | 40 g | 15 min | 14 % |
| Dry Hop | Ahtanum | 50 g | 11 day(s) | 3.6 % |

Yeasts

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