

Imperial IPA citra/mosaic

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **72**
- SRM **11.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (77.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.5%) | 75 % | 150 |
| Grain | Aroma CastleMalting | 0.25 kg (3.2%) | 78 % | 100 |
| Grain | Płatki owsiane | 0.5 kg (6.5%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.5 kg (6.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Mosaic | 50 g | 10 min | 12.3 % |
| Boil | Citra | 20 g | 5 min | 12.9 % |
| Boil | Citra | 60 g | 3 min | 12.9 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12.9 % |
| Dry Hop | Lemon drop | 70 g | 7 day(s) | 5.3 % |

Yeasts

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

Notes

- Burzliwa: 18-21°C, 7-10 dni
Cicha: 18-21°C, 7 dni (chmilenie na zimno)

Butelkowanie: 6g glukozy na 1L piwa

Leżakowanie: 30 dni
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