

Imperial Ipa - The Fighter - Brookreacja

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **119**
- SRM **8.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.1 kg (54.7%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.85 kg (24.7%) | 80 % | 20 |
| Grain | Weyermann pszeniczny jasny | 0.35 kg (4.7%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%) | 79 % | 16 |
| Grain | Carabelge | 0.2 kg (2.7%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 55 g | 60 min | 15.5 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |

Yeasts

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