

# Imperial Sweet Peach

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (27.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	20 g	60 min	14.6 %
Aroma (end of boil)	Ella (AUS)	30 g	15 min	14.6 %
Dry Hop	Ella (AUS)	50 g	7 day(s)	14.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane	500 g	Mash	90 min
Flavor	liofilizowana brzoskwinia	500 g	Boil	15 min