

# Imperialista

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **70**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (88.9%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (11.1%) | 85 %  | 15  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 31 g   | 60 min   | 16.8 %     |
| Boil    | Columbus/Tomahawk/Zeus | 31 g   | 30 min   | 16.8 %     |
| Boil    | Centennial             | 60 g   | 0 min    | 10.5 %     |
| Boil    | Simcoe                 | 60 g   | 0 min    | 13.2 %     |
| Dry Hop | Simcoe                 | 120 g  | 5 day(s) | 13.2 %     |
| Dry Hop | Centennial             | 60 g   | 5 day(s) | 10.5 %     |
| Dry Hop | Chinook                | 60 g   | 5 day(s) | 13 %       |