

# imperialna black ipa

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **52**
- SRM **12.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (78.7%)	79 %	6
Grain	Płatki owsiane	0.8 kg (9%)	85 %	3
Grain	Pszeniczny	0.5 kg (5.6%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (5.6%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Citra	20 g	20 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Whirlpool	Citra	30 g	5 min	12 %
Whirlpool	Mosaic	30 g	5 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Azacca	50 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	2000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	15 g	Boil	1 min