

# Imperialna IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **104**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **15 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	6.3 kg (65.6%)	79 %	4
Grain	Strzegom Monachijski typ II	2.8 kg (29.2%)	79 %	22
Grain	Pszeniczny	0.5 kg (5.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Citra	30 g	30 min	12.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Citra	40 g	5 min	12 %
Boil	Simco	40 g	5 min	12.5 %
Dry Hop	Citra	100 g	4 day(s)	12 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %
Whirlpool	Citra	30 g	5 min	12 %
Whirlpool	Simcoe	30 g	5 min	13.2 %