

# Imperialna ipa kolaboracja

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **75**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	6.1 kg (91%)	80.5 %	6
Grain	Carmel pils	0.2 kg (3%)	--- %	---
Grain	Pszeniczny ciemny bestmalz	0.4 kg (6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	8.6 %
Boil	Cascade	50 g	15 min	5.5 %
Boil	Chinook	50 g	15 min	8.6 %
Boil	Cascade	50 g	5 min	5.5 %
Boil	Chinook	20 g	0 min	8.6 %
Boil	Citra	10 g	60 min	13.7 %