

# Imperialna IPKA Czeńska Dziełaka

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **100**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.8 liter(s)**

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 6 kg (70.2%)   | 80 %  | 5   |
| Grain | BestMalz pszeniczny jasny             | 0.85 kg (9.9%) | 80 %  | 5   |
| Grain | Monachijski Viking Malt               | 0.85 kg (9.9%) | 20 %  | 14  |
| Grain | Cara Gold Castlemalting               | 0.25 kg (2.9%) | 78 %  | 120 |
| Sugar | cukier                                | 0.6 kg (7%)    | --- % | --- |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Magnum                 | 40 g   | 60 min   | 11.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 30 min   | 14.5 %     |
| Boil    | Simcoe                 | 25 g   | 20 min   | 12.9 %     |
| Boil    | Citra                  | 25 g   | 15 min   | 12.9 %     |
| Boil    | Centennial             | 25 g   | 10 min   | 9.5 %      |
| Boil    | Ahtanum                | 25 g   | 5 min    | 3.4 %      |
| Boil    | Amarillo               | 25 g   | 2 min    | 8.5 %      |
| Boil    | Simcoe                 | 25 g   | 1 min    | 12.9 %     |
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g   | 6 day(s) | 14.5 %     |
| Dry Hop | Citra                  | 25 g   | 6 day(s) | 12.9 %     |
| Dry Hop | Amarillo               | 25 g   | 6 day(s) | 8.5 %      |
| Dry Hop | Simcoe                 | 25 g   | 6 day(s) | 12.9 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                               |     |        |       |             |
|-------------------------------|-----|--------|-------|-------------|
| Wyeast - 1056<br>American Ale | Ale | Liquid | 40 ml | Wyeast Labs |
|-------------------------------|-----|--------|-------|-------------|

## Notes

- Wartości alfa kwasów spisane z opakowań,  
Wartości EBC spisane z opakowań, jedynie słód pilzneński 6 -rzędowy (Castelmalting) obliczony automatycznie,  
*Nov 23, 2021, 11:27 PM*