

Imperialna PIPA

- Gravity **19.8 BLG**
- ABV ---
- IBU **57**
- SRM **12.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	4 kg (51.3%)	79 %	5
Grain	Monachijski Strzegom	1 kg (12.8%)	79 %	12
Grain	Bursztynowy Strzegom	0.5 kg (6.4%)	70 %	70
Grain	Karmelowy Czerwony Strzegom	0.5 kg (6.4%)	75 %	60
Grain	Pszenica Polska	1 kg (12.8%)	--- %	---
Adjunct	Płatki Owsiane	0.8 kg (10.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	50 min	8.2 %
Boil	Sybilla	20 g	20 min	6.5 %
Boil	Sybilla	20 g	5 min	6.5 %
Boil	Lubelski	60 g	5 min	3.3 %

Yeasts

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

Gęstwa po US-05 + US WEST COAST M44 Mangrove Jack's	Ale	Slant	500 ml	---
---	-----	-------	--------	-----

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka Bergamotki	25 g	Boil	10 min
Fining	Mech Irlandzki	5 g	Boil	5 min
Water Agent	Gips	5 g	Mash	60 min