

# Imperium Targanice

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **109**
- SRM **5.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **67 C**, Time **120 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (71.4%)	81 %	6
Grain	Viking Pale Ale malt	1 kg (14.3%)	80 %	5
Grain	strz	1 kg (14.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	50 min	10.5 %
Boil	Chinook	30 g	40 min	13 %
Boil	Citra	30 g	30 min	12 %
Boil	Columbus/Tomahawk/Zeus	30 g	20 min	15.5 %
Dry Hop	Simcoe	30 g	14 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	14 day(s)	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	1 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	21 g	Fermentis

## Notes

- Słód diastatyczny jęczmienny 2.5-4 EBC Weyermann® 1 kg (ziarno strz)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Viking Pale Ale malt ----- 2 kg!!!!  
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