

# Imperiush

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **64**
- SRM **8.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.25 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking golden ale malt	5 kg (90.9%)	80 %	11
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.9 %
Boil	Citra	10 g	5 min	12.9 %
Boil	Citra	10 g	0 min	12.9 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Whirlpool	Citra	10 g	10 min	12.9 %
Dry Hop	Nelson Sauvignon	30 g	5 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min

## Notes

- Przepis eksperymentalny, w trakcie testów.

Czas chmielenia brzezce przedniej jest orientacyjny i zależny od szybkości filtracji.

Planowana temperatura przy whirlpool: 71-76 C.

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