

# Szyninger Imperial IPA

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **93**
- SRM **6.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (56.8%)	80 %	4
Grain	Fawcett - Pale Ale	1.05 kg (17%)	81 %	6
Grain	Monachijski	0.7 kg (11.4%)	80 %	16
Grain	Weyermann pszeniczny jasny	0.56 kg (9.1%)	80 %	6
Sugar	Cukier	0.35 kg (5.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Simcoe	10.5 g	60 min	13.2 %
Boil	lunga	10.5 g	60 min	11 %
Boil	Magnum	7 g	60 min	12 %
Boil	lunga	14 g	20 min	11 %
Whirlpool	Mosaic	17.5 g	30 min	10 %
Whirlpool	lunga	7 g	30 min	11 %

Dry Hop	Galaxy	35 g	6 day(s)	15 %
Dry Hop	Magnum	28 g	6 day(s)	13.5 %
Dry Hop	Mosaic	28 g	6 day(s)	12.1 %
Dry Hop	Cascade	28 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8.05 g	Fermentis