

# W013 - Imperial IPA

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- Gravity **18.4 BLG**
- ABV **8.8 %**
- IBU **103.5**
- SRM **19.6**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.48 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **65 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **65 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.48 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	5 kg	82.8 %	15
Grain	BEST Munich Dark (BESTMALZ)	2 kg	81.5 %	73
Grain	BEST Wheat Malt (BESTMALZ)	0.5 kg	83.5 %	11

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	17 %
Boil	Motueka	20 g	30 min	7 %
Boil	Pacifica	20 g	30 min	5 %
Boil	Waimea	20 g	30 min	17 %
Boil	Motueka	25 g	15 min	7 %
Boil	Pacifica	25 g	15 min	5 %
Dry Hop	Motueka	20 g	6 day(s)	7 %
Dry Hop	Pacifica	20 g	6 day(s)	5.5 %
Dry Hop	Motueka	25 g	3 day(s)	7 %
Dry Hop	Pacifica	25 g	3 day(s)	5.5 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale American	Ale	Dry	--- g	DCL/Fermentis