

9/1/2018 - Imperial IPA - 16.10.2018

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **75**
- SRM **4.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **1250 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1250 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1402.5 liter(s)**

Mash information

- Mash efficiency **85.6 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **1113.8 liter(s)**
- Total mash volume **1451.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	200 kg (54.7%)	80 %	4
Grain	Pale Ale	125 kg (34.2%)	80 %	6
Grain	Carapils	12.5 kg (3.4%)	75 %	5
Sugar	Cukier biały	28 kg (7.7%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Columbus	3000 g	90 min	15.3 %
Aroma (end of boil)	USA Amarillo	1250 g	1 min	8.3 %
Aroma (end of boil)	USA Cascade	1250 g	1 min	6.3 %
Whirlpool	USA Amarillo	1250 g	1 min	8.3 %
Whirlpool	USA Cascade	1250 g	1 min	6.3 %
Dry Hop	USA Amarillo	2500 g	7 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	10000 ml	---