

# Imperial IPA 1

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **84**
- SRM **9.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (81.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (6.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Eureka!	20 g	20 min	18 %
Aroma (end of boil)	Eureka!	20 g	0 min	18 %
Dry Hop	Waimea	20 g	5 day(s)	17 %
Dry Hop	Eureka!	10 g	5 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	11 g	Gozdawa