

Imperial IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **79**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **55 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (54.1%)	81 %	4
Grain	Pszeniczny	2 kg (27%)	85 %	4
Grain	Płatki owsiane	1.2 kg (16.2%)	85 %	3
Grain	Strzegom Karmel 300	0.2 kg (2.7%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	90 min	13.5 %
Whirlpool	Citra	30 g	20 min	12.5 %
Whirlpool	Simcoe	30 g	20 min	14.5 %
Aroma (end of boil)	Citra	20 g	15 min	12.9 %
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Aroma (end of boil)	Simcoe	20 g	15 min	14.5 %
Dry Hop	Simcoe	50 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Kveiki espe	Ale	Slant	150 ml	Kveik
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