

# Imperial IPA

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **89**
- SRM **6.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (64.1%)  | 80 %  | 5   |
| Grain | Strzegom Pilzniejszy        | 1 kg (12.8%)  | 80 %  | 4   |
| Grain | Pszeniczny                  | 0.7 kg (9%)   | 85 %  | 4   |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (3.8%) | 81 %  | 53  |
| Grain | Weyermann - Carared         | 0.3 kg (3.8%) | 75 %  | 45  |
| Sugar | cukier biały                | 0.5 kg (6.4%) | --- % | --- |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Citra     | 25 g   | 60 min   | 14.2 %     |
| Boil    | Admiral   | 25 g   | 60 min   | 14.3 %     |
| Boil    | El Dorado | 25 g   | 30 min   | 12.4 %     |
| Boil    | El Dorado | 25 g   | 10 min   | 12.4 %     |
| Boil    | Citra     | 25 g   | 5 min    | 14.2 %     |
| Dry Hop | El Dorado | 25 g   | 5 day(s) | 12.4 %     |
| Dry Hop | Citra     | 50 g   | 5 day(s) | 14.2 %     |

## Yeasts

Recipe has been printed via **BREWNESS.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 US-05 | Ale         | Dry         | 22 g          | Fermentis         |