

## Imperial IPA 2

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU ---
- SRM **6.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 6 kg (68.2%)   | 80 %  | 5   |
| Grain | Monachijski                  | 1.7 kg (19.3%) | 80 %  | 16  |
| Grain | Pszeniczny                   | 0.8 kg (9.1%)  | 85 %  | 4   |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (3.4%)  | 75 %  | 3   |