

IMPERIAL IPA 20,3BLG - HB

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **74**
- SRM **6.9**
- Style **American 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 **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 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 | 8.5 kg (91.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5.4%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.3 kg (3.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 15.5 % |
| Whirlpool | Simcoe | 50 g | 5 min | 13.2 % |
| Whirlpool | Citra | 50 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- Do zacierania 33,6L wody i około 3 L do wystadzenia
Przed gotowaniem 27-28L brzeczki
W 70 stopniach na 25min dać citrę i simco
7g glukozy na litr
Sep 29, 2021, 6:07 PM