

Imperial IPA 2022_05

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **102**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (92.9%) | 80 % | 5 |
| Grain | Platki owsiane | 0.5 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Bravo | 25 g | 69 min | 13.9 % |
| Whirlpool | Chinook | 50 g | 10 min | 13 % |
| Dry Hop | Cascade PL | 50 g | 5 day(s) | 5.2 % |
| Dry Hop | Styrian Dragon | 50 g | 5 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| Hornidale | Ale | Dry | 5 g | --- |