

# Imperial IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **55**
- SRM **10.7**
- Style **Imperial 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (27.6%)	79 %	16
Grain	Karmelowy Czerwony	0.2 kg (2.8%)	75 %	59
Grain	Strzegom Jęczmień Prażony	0.05 kg (0.7%)	79 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	60 g	60 min	9 %
Boil	Challenger	20 g	15 min	7.3 %
Boil	East Kent Goldings	15 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's