

Imperial IPA

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **103**
- SRM **8.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **52.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51.6 liter(s)**
- Total mash volume **68.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **51.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **52.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (13.4%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 11 kg (58.8%) | 82 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (10.7%) | 80 % | 20 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (2.7%) | 80 % | 6 |
| Grain | Płatki owsiane | 1 kg (5.3%) | 85 % | 3 |
| Grain | Special B Malt | 0.2 kg (1.1%) | 65.2 % | 315 |
| Sugar | cukier | 1.5 kg (8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 150 g | 60 min | 10 % |
| Boil | Simcoe | 80 g | 15 min | 13.2 % |
| Boil | Mosaic | 80 g | 10 min | 12.2 % |
| Aroma (end of boil) | Cascade | 80 g | 5 min | 6.9 % |
| Whirlpool | Citra | 80 g | 60 min | 13.1 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 13.2 % |

| | | | | |
|---------|--------|-------|----------|--------|
| Dry Hop | Simcoe | 100 g | 5 day(s) | 13.2 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale II | Ale | Slant | 300 ml | Wyeast Labs |