

Imperial IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **84**
- SRM **11.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (66%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%) | 79 % | 16 |
| Grain | Viking Wheat Malt | 0.5 kg (9.4%) | 83 % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 18.5 % |
| Boil | Pekko | 10 g | 20 min | 15.6 % |
| Boil | El Dorado | 10 g | 10 min | 13.7 % |
| Aroma (end of boil) | Chinook | 10 g | 10 min | 13 % |
| Boil | Simcoe | 10 g | 5 min | 11.5 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 100 ml | --- |
|--------------|-----|-------|--------|-----|