

# Imperial IPA

- Gravity **19.3 BLG**
- ABV ---
- IBU **113**
- SRM **8.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (73.8%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (13.4%)	80 %	4
Grain	Pszeniczny	0.15 kg (2%)	85 %	4
Grain	Karmelowy Czerwony	0.8 kg (10.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	11.3 %
Boil	Amarillo	20 g	50 min	8.8 %
Boil	Mosaic	20 g	50 min	10 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Chinook	20 g	30 min	11.3 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Chinook	20 g	10 min	11.3 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	60 min