

Imperial IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **45**
- SRM **5.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (55.6%) | 82 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (22.2%) | 82 % | 5 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (11.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Aroma (end of boil) | Hallertau Blanc | 50 g | 15 min | 11 % |
| Dry Hop | Lupulina Mosaic | 30 g | 6 day(s) | 24 % |
| Dry Hop | Lupulina Amarillo | 30 g | 6 day(s) | 24 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| WLP510 - Belgian Bastogne Ale Yeast | Ale | Liquid | 35 ml | White Labs |