

# Imperial IPA

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- 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