

# Imperial IPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **82**
- SRM **10**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.1%)	80 %	5
Grain	Caramel Aromatic	0.4 kg (5.4%)	75 %	180
Grain	Pszeniczny	1 kg (13.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Simcoe	40 g	10 min	13.1 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Simcoe	30 g	1 min	13.1 %
Whirlpool	Simcoe	30 g	0 min	13.1 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Simcoe	70 g	7 day(s)	13.1 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	20 ml	---