

# Imperial IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **102**
- SRM **6.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.4%)	80 %	5
Grain	Viking Pilsner malt	1 kg (12.9%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (6.5%)	83 %	5
Grain	Karmelowy Czerwony	0.2 kg (2.6%)	75 %	59
Grain	Weyermann - Acidulated Malt	0.05 kg (0.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Amarillo	30 g	45 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Magnum	10 g	0 min	13.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Cascade	25 g	5 day(s)	6 %

Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Cascade	25 g	2 day(s)	6 %

## Yeasts

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