

# Imperial ipa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **54**
- SRM **9.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (68%)	80 %	5
Grain	Żytni	0.5 kg (6.5%)	85 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (6.5%)	79 %	22
Grain	Pszeniczny	1 kg (13.1%)	85 %	4
Grain	Carared	0.3 kg (3.9%)	75 %	39
Grain	Special B Malt	0.15 kg (2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	6.2 %
Boil	Lemon drop	10 g	20 min	5.5 %
Boil	Amarillo	10 g	20 min	8.9 %
Boil	Calypso	10 g	20 min	13.5 %
Boil	Mackinac	10 g	20 min	9.2 %
Boil	Lemon drop	15 g	5 min	5.5 %
Boil	Amarillo	15 g	5 min	8.9 %
Boil	Calypso	15 g	5 min	13.5 %
Boil	Mackinac	15 g	5 min	9.2 %
Whirlpool	Lemon drop	15 g	0 min	4.6 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Calypso	15 g	0 min	13.5 %
Whirlpool	Mackinac	15 g	0 min	9.2 %
Dry Hop	Lemon drop	20 g	3 day(s)	5.5 %
Dry Hop	Amarillo	20 g	3 day(s)	8.9 %
Dry Hop	Calypso	20 g	3 day(s)	13.5 %

Dry Hop	Mackinac	20 g	3 day(s)	9.3 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---