

# Imperial Ipa ajrona

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **109**
- SRM **6.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Pilzneński	2.5 kg (62.5%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	1 min	13 %
Boil	Cascade	15 g	1 min	6 %
Boil	Centennial	30 g	40 min	10.5 %
Boil	Citra	30 g	60 min	12 %
Dry Hop	victoria secret	30 g	3 day(s)	19.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Na dzień dzisiejszy ,tj.15.10.2019 może być ,wstydu nie ma.  
*Oct 15, 2019, 6:44 PM*