

# Imperial IPA - browar Kapsel

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **222**
- SRM **10**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Strzegom pszenica prażona	0.5 kg (8.3%)	70 %	6
Grain	Brown Malt (British Chocolate)	0.5 kg (8.3%)	70 %	190
Grain	Pszeniczny	1 kg (16.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	100 g	60 min	15 %
Aroma (end of boil)	Azacca	100 g	20 min	14 %
Dry Hop	Enigma (AUS)	50 g	7 day(s)	17.2 %
Dry Hop	Summer	100 g	7 day(s)	6.4 %

## Yeasts

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