

# Imperial IPA (IIPPAA)

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **53**
- SRM **5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **2 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.9%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (26%)	80 %	4
Sugar	Cukier	0.7 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	70 min	11.5 %
Boil	Citra	15 g	70 min	12.9 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Simcoe	25 g	5 min	12.9 %
Aroma (end of boil)	Falconer's Flight	25 g	1 min	10.3 %
Dry Hop	Citra	40 g	3 day(s)	12.9 %
Dry Hop	Columbus/Tomahawk/Zeus	40 g	3 day(s)	13.1 %
Dry Hop	Simcoe	40 g	3 day(s)	12.9 %
Dry Hop	Falconer's Flight	40 g	3 day(s)	10.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Gęstwa US-05	Ale	Slant	150 ml	---