

# Imperial IPA (SH Citra)

- Gravity **19.6 BLG**
- ABV ---
- IBU **109**
- SRM **7.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (75%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (12.5%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	80 min	12 %
Boil	Citra	40 g	30 min	12 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	40 g	0 min	12 %
Dry Hop	Citra	100 g	7 day(s)	12 %

## Yeasts

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

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- <http://www.pspd.org.pl/pagesnews/uwarz-sobie-grand-championa>  
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