

# Imperial IPA

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- Gravity **19.2 BLG**
- ABV ---
- IBU **120**
- SRM **8.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (40%)	79 %	6
Grain	Pilzneński	2.5 kg (33.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	16
Grain	Pszeniczny ciemny	0.5 kg (6.7%)	80 %	15
Grain	Diastatyczny	0.5 kg (6.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	60 min	15 %
Boil	Simcoe	40 g	50 min	13 %
Boil	Galaxy	10 g	40 min	15 %
Boil	Simcoe	10 g	40 min	13 %
Boil	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Whirlpool	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	10 min

## Notes

- W planach.  
*Sep 27, 2015, 11:30 AM*