

# Imperial POL PIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **9.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **52 C**, Time **17 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **17 min** at **52C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3.5 kg (60.3%) | 80 %  | 4   |
| Grain | Pszeniczny                 | 0.9 kg (15.5%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.9 kg (15.5%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.5 kg (8.6%)  | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Oktawia | 25 g   | 60 min | 5.7 %      |
| Aroma (end of boil) | Zythos  | 15 g   | 20 min | 9.2 %      |
| Aroma (end of boil) | Chinook | 15 g   | 10 min | 7.6 %      |
| Whirlpool           | Citra   | 10 g   | 0 min  | 13 %       |

## Yeasts

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