

# Imperial Polish IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **88**
- SRM **8**
- 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 **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 6 kg (73.2%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (12.2%)  | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 0.5 kg (6.1%) | 79 %  | 10  |
| Grain | Pszeniczny                 | 0.3 kg (3.7%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30         | 0.1 kg (1.2%) | 75 %  | 30  |
| Grain | Karmelowy Czerwony         | 0.2 kg (2.4%) | 75 %  | 59  |
| Grain | Strzegom Karmel 150        | 0.1 kg (1.2%) | 75 %  | 150 |

## Hops

| Use for | Name       | Amount | Time      | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil    | Magnum     | 70 g   | 60 min    | 12 %       |
| Boil    | Chinook    | 20 g   | 30 min    | 8.6 %      |
| Boil    | Cascade PL | 20 g   | 15 min    | 5.5 %      |
| Boil    | Oktawia    | 20 g   | 15 min    | 7.2 %      |
| Boil    | Cascade PL | 40 g   | 0 min     | 5.5 %      |
| Boil    | Oktawia    | 40 g   | 0 min     | 7.2 %      |
| Boil    | Chinook    | 20 g   | 0 min     | 8.6 %      |
| Dry Hop | Chinook    | 30 g   | 10 day(s) | 8.6 %      |
| Dry Hop | Cascade PL | 30 g   | 10 day(s) | 5.5 %      |
| Dry Hop | Oktawia    | 30 g   | 10 day(s) | 7.2 %      |

## Yeasts

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