

Imperial Sweet Peach

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **5.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (27.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Ella (AUS) | 20 g | 60 min | 14.6 % |
| Aroma (end of boil) | Ella (AUS) | 30 g | 15 min | 14.6 % |
| Dry Hop | Ella (AUS) | 50 g | 7 day(s) | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Other | płatki owsiane | 500 g | Mash | 90 min |
| Flavor | liofilizowana brzoskwinia | 500 g | Boil | 15 min |