

# imperialhdipa październik 2023

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **72**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **55 C**, Time **17 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **17 min** at **55C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (85.1%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (5.3%)	75 %	30
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3
Grain	Płatki orkiszowe	0.4 kg (4.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	30 min	15.5 %
Whirlpool	Simcoe	50 g	30 min	13.2 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Nectarone	50 g	3 day(s)	9.9 %

## Yeasts

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

## Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech	10 g	Mash	10 min