

Imperialista

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **70**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (88.9%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (11.1%) | 85 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 31 g | 60 min | 16.8 % |
| Boil | Columbus/Tomahawk/Zeus | 31 g | 30 min | 16.8 % |
| Boil | Centennial | 60 g | 0 min | 10.5 % |
| Boil | Simcoe | 60 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 120 g | 5 day(s) | 13.2 % |
| Dry Hop | Centennial | 60 g | 5 day(s) | 10.5 % |
| Dry Hop | Chinook | 60 g | 5 day(s) | 13 % |