

# Imperialista

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- 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 %