

imperialny gniot

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **64**
- SRM **10.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.7 kg (18.3%)	85 %	7
Grain	Pilzneński	0.8 kg (8.6%)	81 %	4
Grain	Strzegom Monachijski typ I	2.2 kg (23.7%)	79 %	16
Grain	Strzegom Monachijski typ II	2.4 kg (25.8%)	79 %	22
Grain	Weyermann pszeniczny jasny	1.5 kg (16.1%)	80 %	4
Grain	Płatki owsiane	0.2 kg (2.2%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.5 %
Boil	Centennial	30 g	40 min	11.3 %
Boil	Mosaic	30 g	15 min	11 %
Boil	Huell Melon	30 g	1 min	6.8 %
Dry Hop	Sybilla	60 g	4 day(s)	6.2 %
Dry Hop	Izabella	60 g	4 day(s)	6.8 %

Dry Hop	lunga	30 g	4 day(s)	10.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Slant	1 ml	---