

Imperium Targanice

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **109**
- SRM **5.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (71.4%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 1 kg (14.3%) | 80 % | 5 |
| Grain | strz | 1 kg (14.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Centennial | 30 g | 50 min | 10.5 % |
| Boil | Chinook | 30 g | 40 min | 13 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 20 min | 15.5 % |
| Dry Hop | Simcoe | 30 g | 14 day(s) | 13.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 14 day(s) | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 30 g | 1 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 21 g | Fermentis |

Notes

- Słód diastatyczny jęczmienny 2.5-4 EBC Weyermann® 1 kg (ziarno strz)

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

Viking Pale Ale malt ----- 2 kg!!!!
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