

# Lotus Imperial IPA ( Ignis Imperia )

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **80**
- SRM **6.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (43.8%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (25%)	79 %	16
Grain	Pszeniczny	1.5 kg (18.8%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (6.3%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lotus	30 g	60 min	16.6 %
Aroma (end of boil)	Lotus	35 g	30 min	16.6 %
Aroma (end of boil)	Lotus	35 g	10 min	16.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis