

# Pół imperialna IPA

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **107**
- SRM **6.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 14 kg (93.3%) | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 1 kg (6.7%)   | 75 %  | 30  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Mash                | Columbus/Tomahawk/Zeus | 120 g  | 15 min | 15.5 %     |
| Mash                | Simcoe                 | 100 g  | 20 min | 13.2 %     |
| Aroma (end of boil) | Citra                  | 200 g  | 60 min | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Fermentis  |

## Notes

- Przepis niekompletny. Do zmian.  
*Dec 25, 2021, 11:02 PM*