

# Pucek Imperial IPA

- Gravity **20.7 BLG**
- ABV ---
- IBU **81**
- SRM **14.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy pale ale Bruntal	3.4 kg (55.7%)	80 %	33
Liquid Extract	Ekstrakt słodowy jasny Bruntal	1.7 kg (27.9%)	80 %	25
Liquid Extract	Ekstrakt słodowy pszeniczny Bruntal	1 kg (16.4%)	80 %	33

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	15 %
Boil	Citra	15 g	15 min	12.4 %
Boil	Amarillo	15 g	15 min	8.8 %
Boil	Citra	30 g	5 min	12.4 %
Boil	Simcoe	15 g	5 min	13.1 %
Boil	Amarillo	15 g	5 min	8.8 %
Dry Hop	Simcoe	45 g	7 day(s)	13.1 %
Dry Hop	Citra	15 g	7 day(s)	12.4 %
Dry Hop	Amarillo	15 g	7 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Caraaroma	300 g	Mash	30 min
Flavor	Caramunich I	500 g	Mash	30 min

## Notes

- PPHP podaje barwę 46EBC  
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