

# ŚWISTAK - IMPERIAL IPA

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- Gravity **20.5 BLG**
- ABV ---
- IBU **110**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (83.3%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	10 min	12 %
Boil	Amarillo	50 g	30 min	9.5 %
Boil	Centennial	50 g	60 min	10.5 %
Boil	Apollo	50 g	60 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	23 g	Fermentis