Imperial IPA

- Gravity **18.7 BLG**
- ABV **---**
- IBU **134**
- SRM **5.4**
- 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)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(37.5%)*	80 %	4
Grain	Strzegom Pale Ale	3 kg *(37.5%)*	79 %	6
Grain	Strzegom Pszeniczny	1 kg *(12.5%)*	81 %	6
Sugar	Candi Sugar, Clear	1 kg *(12.5%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Boil	Citra	30 g	30 min	12 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Citra	20 g	15 min	12 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

Yeasts

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