

# IMPERIAL IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **92**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

| Type  | Name          | Amount        | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pale Ale      | 5 kg (75.8%)  | 80 %  | 5   |
| Sugar | Cukier biały  | 0.6 kg (9.1%) | 95 %  | 2   |
| Grain | Melanoidynowy | 0.5 kg (7.6%) | 80 %  | 39  |
| Grain | Carared       | 0.5 kg (7.6%) | 75 %  | 45  |

## Hops

| Use for | Name    | Amount | Time      | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil    | Simcoe  | 30 g   | 60 min    | 14 %       |
| Boil    | Simcoe  | 30 g   | 30 min    | 14 %       |
| Boil    | Simcoe  | 40 g   | 15 min    | 14 %       |
| Dry Hop | Ahtanum | 50 g   | 11 day(s) | 3.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |