

IMPERIAL IPA CITRA&GALAXY

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **83**
- SRM **4.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	7 kg (84.8%)	80.5 %	4
Grain	Weyermann - Carapils	0.5 kg (6.1%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (6.1%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Citra	50 g	15 min	12 %
Boil	Galaxy	50 g	5 min	15 %
Whirlpool	Galaxy	25 g	20 min	15 %
Whirlpool	Citra	25 g	20 min	12 %
Dry Hop	Galaxy	75 g	4 day(s)	15 %
Dry Hop	Citra	75 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Slant	400 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

Notes

- Półowa wody do zacierania to woda DEMI
Apr 5, 2020, 12:31 PM