

# bourbon imperial ipa

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **111**
- SRM **7.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (53.3%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (40%)	79 %	16
Sugar	trzcinyowy	0.5 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15 %
Aroma (end of boil)	Sorachi Ace	20 g	15 min	13.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	15 min	15 %
Aroma (end of boil)	Chinook	20 g	15 min	12.8 %
Aroma (end of boil)	Citra	20 g	15 min	13.5 %
Whirlpool	Sorachi Ace	10 g	0 min	13.8 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15 %
Whirlpool	Chinook	10 g	0 min	12.8 %
Whirlpool	Citra	10 g	0 min	13.5 %
Dry Hop	Sorachi Ace	20 g	7 day(s)	13.8 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	7 day(s)	15 %

Dry Hop	Chinook	20 g	7 day(s)	12.8 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Flavor	płatki dębowe macerowane w bourbonie	50 g	Secondary	30 day(s)