

# imper

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.5 kg (91.7%)	81 %	6
Grain	Briess - Munich Malt 10L	0.5 kg (8.3%)	77 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Aroma (end of boil)	Mosaic	16 g	15 min	10 %
Whirlpool	Mosaic	80 g	0 min	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Aroma (end of boil)	Centennial	10 g	15 min	10.5 %