

# Imperial

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **125**
- SRM **7.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **43.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **47.5 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **34.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **43.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 8.5 kg (64.4%) | 80 %  | 7   |
| Grain | Strzegom Pilzneński         | 2 kg (15.2%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 2 kg (15.2%)   | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.7 kg (5.3%)  | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 30 g   | 60 min | 13 %       |
| Boil                | Mosaic   | 40 g   | 60 min | 10 %       |
| Boil                | Ekuanot  | 20 g   | 60 min | 12.8 %     |
| Boil                | Chinook  | 30 g   | 30 min | 13 %       |
| Boil                | Simcoe   | 30 g   | 30 min | 13.2 %     |
| Boil                | Mosaic   | 20 g   | 30 min | 10 %       |
| Boil                | Simcoe   | 40 g   | 15 min | 13.2 %     |
| Boil                | Amarillo | 20 g   | 15 min | 9.5 %      |
| Boil                | Chinook  | 20 g   | 15 min | 13 %       |
| Aroma (end of boil) | Simcoe   | 20 g   | 5 min  | 13.2 %     |

|                     |          |      |          |        |
|---------------------|----------|------|----------|--------|
| Aroma (end of boil) | Amarillo | 30 g | 5 min    | 9.5 %  |
| Aroma (end of boil) | Mosaic   | 40 g | 5 min    | 10 %   |
| Aroma (end of boil) | Simcoe   | 60 g | 1 min    | 13.2 % |
| Aroma (end of boil) | Ekuanot  | 30 g | 1 min    | 12.8 % |
| Dry Hop             | Citra    | 50 g | 7 day(s) | 12 %   |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 34 g   | ---        |