

Imperial American Ipa

- Gravity **19.6 BLG**
- ABV ---
- IBU **79**
- SRM **40**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (66.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.7%)	79 %	10
Grain	Rice, Flaked	0.5 kg (6.7%)	70 %	2
Grain	Strzegom pszenica prażona	1 kg (13.3%)	70 %	1000
Grain	Karamel Pils Steinbach	0.5 kg (6.7%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Amarillo	20 g	60 min	8.8 %
Boil	Simcoe	15 g	60 min	12.2 %
Boil	Centennial	10 g	10 min	8.5 %
Aroma (end of boil)	Ahtanum	10 g	0 min	5 %
Dry Hop	Amarillo	30 g	5 day(s)	8.8 %
Dry Hop	Citra	10 g	5 day(s)	13.5 %

Yeasts

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