

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 |