

IMPERIAL IPA 13-3

- Gravity **18 BLG**
- ABV ---
- IBU **76**
- SRM **14.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Strzegom Wiedeński	0.3 kg (4.6%)	79 %	10
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	10 g	30 min	13 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Citra	20 g	10 min	12 %
Whirlpool	Chinook	10 g	0 min	13 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis