

# IMPERIAL IPA

- Gravity **18.2 BLG**
- ABV ---
- IBU **75**
- SRM **12.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (69.4%)	80 %	8
Grain	Strzegom Monachijski typ II	1 kg (13.9%)	79 %	22
Grain	Carawheat (GR)	0.7 kg (9.7%)	68 %	120
Grain	Żytni	0.5 kg (6.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	11.4 %
Boil	Galena	15 g	60 min	12 %
Boil	Citra	20 g	60 min	12 %
Boil	Galena	10 g	10 min	12 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Vic Secret	10 g	15 min	16.3 %
Boil	Amarillo	35 g	0 min	9.5 %
Boil	Citra	20 g	0 min	12 %
Boil	Vic Secret	20 g	0 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	10 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Zacierane w 63 stopniach  
*Mar 19, 2017, 7:08 PM*