

Imperial IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **90**
- SRM **3.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.6 kg (71.8%)	80.5 %	2
Grain	Bestmalz - Vienna Malt	0.3 kg (3.8%)	81 %	8
Grain	Brown Rice Hulls	1.2 kg (15.4%)	80 %	0
Grain	Bestmalz pszeniczny jasny	0.4 kg (5.1%)	80 %	6
Grain	Oats, Flaked	0.3 kg (3.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Galaxy	20 g	35 min	15 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	25 g	15 min	12 %
Boil	Galaxy	20 g	10 min	15 %
Boil	Galaxy	20 g	5 min	15 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Citra	15 g	0 min	12 %

Whirlpool	Galaxy	15 g	0 min	15 %
Boil	Suszona pomarańcza	25 g	10 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	22 g	danstar