

# Imperial IPA

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **85**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (67.6%)	80 %	7
Adjunct	Pszenica niesłodowana	1.2 kg (16.2%)	75 %	3
Grain	Rye, Flaked	1.2 kg (16.2%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	10 g	60 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Amarillo	60 g	0 min	9.5 %
Whirlpool	Citra	60 g	30 min	12 %
Whirlpool	Mosaic	60 g	30 min	10 %
Whirlpool	Amarillo	30 g	30 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale