

# Imperial IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **102**
- SRM **12.4**
- 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (20.5%)	79 %	22
Grain	Viking Pale Ale malt	5.5 kg (75.3%)	80 %	5
Grain	Strzegom Karmel 300	0.3 kg (4.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade PL	20 g	40 min	5.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Cascade PL	10 g	15 min	5.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Simcoe	60 g	10 min	13.2 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	---

## Notes

- 5g Glukozy na 1L Piwa  
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