

# Imperial IPA 3DH

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **78**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.2%)	81 %	6
Grain	Pszeniczny	2 kg (26.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (6.6%)	85 %	3
Grain	Caraaroma	0.05 kg (0.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	9.5 %
Boil	Magnum	10 g	60 min	12.1 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Citra	10 g	15 min	13.2 %
Boil	Simcoe	10 g	15 min	13.7 %
Boil	Amarillo	10 g	5 min	8.9 %
Boil	Citra	10 g	5 min	13.2 %
Boil	Simcoe	10 g	5 min	13.7 %
Aroma (end of boil)	Amarillo	10 g	1 min	8.9 %
Aroma (end of boil)	Citra	10 g	1 min	13.2 %

Aroma (end of boil)	Simcoe	10 g	1 min	13.7 %
Whirlpool	Amarillo	10 g	25 min	8.9 %
Whirlpool	Citra	10 g	25 min	13.2 %
Whirlpool	Simcoe	10 g	25 min	13.7 %
Dry Hop	Amarillo	20 g	7 day(s)	8.9 %
Dry Hop	Citra	20 g	7 day(s)	13.2 %
Dry Hop	Simcoe	20 g	7 day(s)	13.7 %
Dry Hop	Amarillo	15 g	5 day(s)	8.9 %
Dry Hop	Citra	15 g	5 day(s)	13.2 %
Dry Hop	Simcoe	15 g	5 day(s)	13.7 %
Dry Hop	Amarillo	15 g	3 day(s)	8.9 %
Dry Hop	Citra	15 g	3 day(s)	13.2 %
Dry Hop	Simcoe	15 g	3 day(s)	13.7 %