

# Imperial IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **108**
- SRM **8.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Grain	Pszeniczny	1 kg (13.5%)	85 %	4
Grain	Strzegom Karmel 100	0.4 kg (5.4%)	--- %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga (PL)	50 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus (USA)	50 g	60 min	15.5 %
Dry Hop	Citra (USA)	50 g	7 day(s)	12.5 %
Dry Hop	Amarillo (USA)	25 g	---	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile