

# Imperial IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **91**
- SRM **16.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name                             | Amount          | Yield  | EBC |
|-------|----------------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt             | 2.5 kg (61.4%)  | 80 %   | 5   |
| Grain | Pszeniczny                       | 0.3 kg (7.4%)   | 85 %   | 4   |
| Grain | Strzegom Wiedeński               | 0.47 kg (11.5%) | 79 %   | 10  |
| Grain | Weyermann - Melanoiden Malt      | 0.15 kg (3.7%)  | 81 %   | 53  |
| Grain | Castle Cafe                      | 0.15 kg (3.7%)  | 75.5 % | 480 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (6.1%)  | 73 %   | 120 |
| Sugar | Cukier trzcinowy                 | 0.25 kg (6.1%)  | --- %  | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 30 g   | 60 min | 13.5 %     |
| Boil    | Mandarina Bavaria | 15 g   | 15 min | 10 %       |
| Boil    | Marynka           | 15 g   | 15 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |