

# Imperial IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **125**
- SRM **4.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (7.1%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Sugar	Cane (Beet) Sugar	1 kg (14.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Citra	15 g	15 min	12 %
Boil	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis