

Imperial IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **120**
- SRM **4.9**
- 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 **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (26.7%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 3 kg (40%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (13.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |
| Sugar | Cane (Beet) Sugar | 1 kg (13.3%) | 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 |