

# Imperial IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **97**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.3 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.88 kg (70.1%)	80 %	5
Grain	Strzegom Monachijski typ II	2.31 kg (23.6%)	79 %	22
Grain	Pszeniczny	0.63 kg (6.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Citra	25 g	30 min	12 %
Boil	Mosaic	25 g	30 min	10 %
Aroma (end of boil)	Citra	25 g	15 min	12 %
Boil	Mosaic	25 g	25 min	10 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis