

# Imperial IPA BBA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **76**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (52.4%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (35.7%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (11.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	2000 ml	Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe bourbon macerowane	50 g	Secondary	31 day(s)
Flavor	Laski Wanilii	5 g	Secondary	2 day(s)

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Płatki dębowe Bourbon macerowane w Jacku Danielsie z laskami wanilii.  
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