

# Imperial Ipa - The Fighter - Brookreacja

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **119**
- SRM **8.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.1 kg (54.7%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1.85 kg (24.7%)	80 %	20
Grain	Weyermann pszeniczny jasny	0.35 kg (4.7%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Carabelge	0.2 kg (2.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	55 g	60 min	15.5 %
Boil	Citra	20 g	30 min	12 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Boil	Simcoe	25 g	15 min	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis