

# imperial kamcio

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **60**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **27.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (69.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.7%)	79 %	16
Grain	Pszeniczny	1 kg (12.7%)	85 %	4
Grain	Oats, Flaked	0.4 kg (5.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Centennial	50 g	20 min	10.5 %
Boil	Mosaic	20 g	5 min	10 %
Dry Hop	Citra	100 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis