

# Imperial TeaPA

- Gravity **19.3 BLG**
- ABV ---
- IBU **89**
- SRM **6.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Castlemalting - Cara Clair | 0.5 kg (8.3%) | 78 %  | 4   |
| Grain | Żytni                      | 0.5 kg (8.3%) | 85 %  | 8   |
| Grain | Simpsons - Golden Promise  | 5 kg (83.3%)  | 80 %  | 6   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Pacific Jade | 10 g   | 60 min   | 13 %       |
| Boil                | Centennial   | 10 g   | 60 min   | 10.5 %     |
| Boil                | Equinox      | 10 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Centennial   | 10 g   | 25 min   | 10.5 %     |
| Aroma (end of boil) | Pacific Jade | 10 g   | 20 min   | 13 %       |
| Aroma (end of boil) | Equinox      | 10 g   | 20 min   | 13.1 %     |
| Aroma (end of boil) | Equinox      | 10 g   | 10 min   | 13.1 %     |
| Aroma (end of boil) | Centennial   | 10 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Pacific Jade | 10 g   | 10 min   | 13 %       |
| Boil                | Equinox      | 10 g   | 5 min    | 13.1 %     |
| Boil                | Centennial   | 10 g   | 5 min    | 10.5 %     |
| Boil                | Pacific Jade | 10 g   | 5 min    | 13 %       |
| Whirlpool           | Pacific Jade | 10 g   | 0 min    | 13 %       |
| Whirlpool           | Equinox      | 10 g   | 0 min    | 13.1 %     |
| Whirlpool           | Centennial   | 10 g   | 0 min    | 10.5 %     |
| Dry Hop             | Citra        | 50 g   | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
|--------------|-----|-----|------|-----------|

### Extras

| Type | Name    | Amount | Use for   | Time     |
|------|---------|--------|-----------|----------|
| Herb | herbata | 150 g  | Secondary | 3 day(s) |