

# Imperialna IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **135**
- SRM **7.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3 kg (50%)     | 80 %  | 6   |
| Grain | Karmelowy Jasny 30EBC      | 0.5 kg (8.3%)  | 80 %  | 30  |
| Grain | Strzegom Monachijski typ I | 2.5 kg (41.7%) | 80 %  | 15  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 75 g   | 60 min   | 10 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 60 min   | 4 %        |
| Boil                | Cascade           | 40 g   | 60 min   | 6 %        |
| Aroma (end of boil) | Citra             | 33 g   | 20 min   | 12 %       |
| Aroma (end of boil) | Cascade           | 10 g   | 20 min   | 6 %        |
| Dry Hop             | Citra             | 22 g   | 7 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 12.5 g | ---        |