

# Imperialna IPKA Czeńska Dziełaka

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **100**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	6 kg (70.2%)	80 %	5
Grain	BestMalz pszeniczny jasny	0.85 kg (9.9%)	80 %	5
Grain	Monachijski Viking Malt	0.85 kg (9.9%)	20 %	14
Grain	Cara Gold Castlemalting	0.25 kg (2.9%)	78 %	120
Sugar	cukier	0.6 kg (7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	14.5 %
Boil	Simcoe	25 g	20 min	12.9 %
Boil	Citra	25 g	15 min	12.9 %
Boil	Centennial	25 g	10 min	9.5 %
Boil	Ahtanum	25 g	5 min	3.4 %
Boil	Amarillo	25 g	2 min	8.5 %
Boil	Simcoe	25 g	1 min	12.9 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	6 day(s)	14.5 %
Dry Hop	Citra	25 g	6 day(s)	12.9 %
Dry Hop	Amarillo	25 g	6 day(s)	8.5 %
Dry Hop	Simcoe	25 g	6 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1056 American Ale	Ale	Liquid	40 ml	Wyeast Labs
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## Notes

- Wartości alfa kwasów spisane z opakowań,  
Wartości EBC spisane z opakowań, jedynie słód pilznieński 6 -rzędowy (Castelmalting) obliczony automatycznie,  
*Nov 23, 2021, 11:27 PM*