

# Imperium Ale

- Gravity **19.3 BLG**
- ABV ---
- IBU **62**
- SRM **10.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Gpis piwowarski	0.005 kg (0.1%)	1 %	5
Grain	Rahr - Pale Ale Malt	6 kg (75%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.7 kg (8.7%)	81 %	53
Grain	Carared	0.3 kg (3.7%)	75 %	39
Grain	Briess - Carapils Malt	0.7 kg (8.7%)	74 %	3
Grain	Strzegom Monachijski typ II	0.3 kg (3.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	33 g	60 min	10 %
Boil	Mosaic	33 g	20 min	10 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Boil	Cascade	15 g	10 min	6 %
Boil	Cascade	15 g	5 min	6 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %
Boil	Mosaic	18 g	5 min	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis