

# single malt imperial ipa

- Gravity **19 BLG**
- ABV ---
- IBU **115**
- SRM **7.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.51 kg (92.9%) | 79 %  | 6   |
| Sugar | white sugar       | 0.5 kg (7.1%)   | 100 % | 16  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Warrior  | 35 g   | 60 min   | 14.5 %     |
| Boil    | Mosaic   | 30 g   | 30 min   | 12 %       |
| Boil    | Citra    | 20 g   | 15 min   | 12 %       |
| Boil    | Cascade  | 25 g   | 15 min   | 6 %        |
| Boil    | Amarillo | 20 g   | 15 min   | 9.5 %      |
| Boil    | Mosaic   | 25 g   | 15 min   | 11.7 %     |
| Boil    | Citra    | 20 g   | 0 min    | 12 %       |
| Boil    | Cascade  | 25 g   | 0 min    | 6 %        |
| Boil    | Amarillo | 20 g   | 0 min    | 9.5 %      |
| Boil    | Mosaic   | 25 g   | 0 min    | 10 %       |
| Dry Hop | Citra    | 50 g   | 4 day(s) | 12 %       |
| Dry Hop | Cascade  | 50 g   | 4 day(s) | 6 %        |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Mosaic   | 50 g | 4 day(s) | 10 %  |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 23 g   | Safale     |