

## X - Imperial IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **93**
- SRM **5.2**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **1 min**
- Temp **100 C**, Time **90 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **75C**
- Keep mash **90 min** at **100C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.8%)	80 %	5
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Pilzneński	1 kg (13.7%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (4.1%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.8%)	79 %	16
Sugar	Cukier	0.5 kg (6.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	85 min	13 %
Boil	Magnum	20 g	70 min	13.5 %
Aroma (end of boil)	Centennial	40 g	20 min	10.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	0.125 ml	Wyeast Labs
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