

Xazulowa Imperial ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **152**
- SRM **7.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Monachijski	2.01 kg (31.7%)	80 %	16
Grain	Pszeniczny	0.31 kg (4.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	65 g	60 min	12 %
Boil	Citra	20 g	30 min	12 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Boil	Simcoe	25 g	15 min	13.2 %
Dry Hop	Citra	75 g	10 day(s)	12 %
Dry Hop	Simcoe	100 g	10 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22.01 g	Fermentis