

ŻAPA - IMPERIAL IPA

- Gravity **18 BLG**
- ABV ---
- IBU **90**
- SRM **8.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (66.7%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (14.3%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (9.5%)	79 %	22
Grain	Abbey Malt Weyermann	1 kg (9.5%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	50 g	60 min	8.4 %
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Nugget	30 g	60 min	13 %
Boil	Cascade	20 g	10 min	6 %
Boil	Citra	20 g	10 min	12 %
Boil	Summit	6 g	10 min	17 %
Dry Hop	Citra	50 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis