

## 9/2/2018 - Imperial IPA - 17.10.2018

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **75**
- SRM **4.5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **1250 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1250 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1402.5 liter(s)**

### Mash information

- Mash efficiency **85.6 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **1113.8 liter(s)**
- Total mash volume **1451.3 liter(s)**

### Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 200 kg (54.7%) | 80 %  | 4   |
| Grain | Pale Ale     | 125 kg (34.2%) | 80 %  | 6   |
| Grain | Carapils     | 12.5 kg (3.4%) | 75 %  | 5   |
| Sugar | Cukier biały | 28 kg (7.7%)   | 100 % | 2   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | USA Columbus | 3000 g | 90 min   | 15.3 %     |
| Aroma (end of boil) | USA Amarillo | 1250 g | 1 min    | 8.3 %      |
| Aroma (end of boil) | USA Cascade  | 1250 g | 1 min    | 6.3 %      |
| Whirlpool           | USA Amarillo | 1250 g | 1 min    | 8.3 %      |
| Whirlpool           | USA Cascade  | 1250 g | 1 min    | 6.3 %      |
| Dry Hop             | USA Amarillo | 2500 g | 7 day(s) | 8.3 %      |

### Yeasts

| Name         | Type | Form  | Amount   | Laboratory |
|--------------|------|-------|----------|------------|
| Safale US-05 | Ale  | Slant | 10000 ml | ---        |