

# Imperial IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **102**
- SRM **6.1**
- 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 **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 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        | 6 kg (77.4%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt         | 1 kg (12.9%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt           | 0.5 kg (6.5%)  | 83 %  | 5   |
| Grain | Karmelowy Czerwony          | 0.2 kg (2.6%)  | 75 %  | 59  |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (0.6%) | 80 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 50 g   | 60 min   | 12 %       |
| Boil                | Amarillo | 30 g   | 45 min   | 9.5 %      |
| Boil                | Amarillo | 30 g   | 30 min   | 9.5 %      |
| Boil                | Amarillo | 30 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Magnum   | 10 g   | 0 min    | 13.5 %     |
| Dry Hop             | Citra    | 20 g   | 5 day(s) | 12 %       |
| Dry Hop             | Amarillo | 25 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 25 g   | 5 day(s) | 6 %        |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Citra    | 20 g | 2 day(s) | 12 %  |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 9.5 % |
| Dry Hop | Cascade  | 25 g | 2 day(s) | 6 %   |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |