Imperial IPA XERO red DIPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **90**
- SRM **19.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(44.2%)*	81 %	4
Grain	Strzegom Pszeniczny	2 kg *(22.1%)*	81 %	6
Grain	Strzegom Karmel 150	0.85 kg *(9.4%)*	75 %	150
Grain	Strzegom Monachijski typ I	0.68 kg *(7.5%)*	79 %	16
Grain	Caraamber	0.683 kg *(7.5%)*	75 %	59
Grain	Weyermann - Carared	0.593 kg *(6.6%)*	75 %	45
Grain	Strzegom Karmel 300	0.246 kg *(2.7%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	15 min	12 %
Boil	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Ahtanum	20 g	5 min	5 %
Aroma (end of boil)	Amarillo	20 g	2 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	5 day(s)	15.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.