

# Imperial IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **97**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.3 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 6.88 kg (70.1%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 2.31 kg (23.6%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.63 kg (6.4%)  | 85 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnum | 50 g   | 60 min   | 13.5 %     |
| Boil                | Citra  | 25 g   | 30 min   | 12 %       |
| Boil                | Mosaic | 25 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Citra  | 25 g   | 15 min   | 12 %       |
| Boil                | Mosaic | 25 g   | 25 min   | 10 %       |
| Dry Hop             | Citra  | 80 g   | 5 day(s) | 12 %       |
| Dry Hop             | Mosaic | 80 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 1000 ml | Fermentis  |