

# IMP JosPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **98**
- SRM **5.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3.2 kg (39%)  | 80 %  | 5   |
| Grain | Pszeniczny                 | 3.2 kg (39%)  | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.3 kg (3.7%) | 79 %  | 16  |
| Grain | Abbey Castle               | 0.3 kg (3.7%) | 80 %  | 45  |
| Grain | Płatki owsiane             | 0.8 kg (9.8%) | 85 %  | 3   |
| Grain | Płatki pszeniczne          | 0.4 kg (4.9%) | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 30 g   | 60 min | 11 %       |
| Boil    | Marynka    | 15 g   | 60 min | 10 %       |
| Boil    | Citra      | 25 g   | 45 min | 12 %       |
| Boil    | Citra      | 25 g   | 25 min | 12 %       |
| Boil    | Galaxy     | 20 g   | 20 min | 15 %       |
| Boil    | Cascade PL | 20 g   | 15 min | 5.2 %      |
| Boil    | Amarillo   | 20 g   | 15 min | 9.5 %      |