

# Imperial IPA 2022\_09

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **61**
- SRM **5.2**
- 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 **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (93.3%)  | 80 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (6.7%) | 60 %  | 3   |

## Hops

| Use for   | Name           | Amount | Time     | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil      | Centennial     | 20 g   | 60 min   | 10.5 %     |
| Boil      | Magnum         | 30 g   | 60 min   | 13.5 %     |
| Whirlpool | Chinook        | 50 g   | 10 min   | 13 %       |
| Dry Hop   | Cascade PL     | 50 g   | 3 day(s) | 5.2 %      |
| Dry Hop   | Styrian Dragon | 60 g   | 3 day(s) | 7.2 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 23 g   | ---        |