

IMPERIAL SUMMER ALE

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **63**
- SRM **10.7**
- Style **American 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 **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (60%)	80 %	7
Grain	Pszeniczny	1.6 kg (16%)	85 %	4
Grain	Monachijski	1.8 kg (18%)	80 %	16
Grain	Briess - Caracrysal Wheat Malt	0.6 kg (6%)	78 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	20 g	90 min	15.5 %
Aroma (end of boil)	Pacifica (NZ)	30 g	10 min	4.8 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Whirlpool	Pacifica (NZ)	60 g	30 min	4.8 %
Whirlpool	Citra	60 g	30 min	12 %
Dry Hop	Citra	200 g	2 day(s)	12 %
Dry Hop	Pacifica (NZ)	250 g	1 day(s)	4.8 %