Imperial TeaPA

- Gravity **19.3 BLG**
- ABV **---**
- IBU **89**
- SRM **6.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting - Cara Clair	0.5 kg *(8.3%)*	78 %	4
Grain	Żytni	0.5 kg *(8.3%)*	85 %	8
Grain	Simpsons - Golden Promise	5 kg *(83.3%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	10 g	60 min	13 %
Boil	Centennial	10 g	60 min	10.5 %
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Centennial	10 g	25 min	10.5 %
Aroma (end of boil)	Pacific Jade	10 g	20 min	13 %
Aroma (end of boil)	Equinox	10 g	20 min	13.1 %
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Pacific Jade	10 g	10 min	13 %
Boil	Equinox	10 g	5 min	13.1 %
Boil	Centennial	10 g	5 min	10.5 %
Boil	Pacific Jade	10 g	5 min	13 %
Whirlpool	Pacific Jade	10 g	0 min	13 %
Whirlpool	Equinox	10 g	0 min	13.1 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	herbata	150 g	Secondary	3 day(s)