

## 137 Imperial AIPA

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **54**
- SRM **5.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10
Grain	Bestmalz Carmel Pils	0.5 kg (6.3%)	75 %	5
Grain	Strzegom Pszeniczny	0.5 kg (6.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.3 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---