

# AIPA / Imperial IPA

- Gravity **20.5 BLG**
- ABV ---
- IBU **85**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.8 kg (72.2%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (27.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	70 min	12 %
Boil	Summit	10 g	70 min	16 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Cascade	30 g	30 min	6 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Cascade	30 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---