

Chinook Imperial Red AIPA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **93**
- SRM **22.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (75%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Caramel Aromatic | 0.4 kg (5%) | 75 % | 200 |
| Grain | Fawcett - Red crystal | 0.6 kg (7.5%) | 75 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 70 g | 60 min | 13 % |
| Boil | Chinook | 30 g | 15 min | 13 % |
| Aroma (end of boil) | Centennial | 30 g | 5 min | 10.5 % |
| Dry Hop | Chinook | 50 g | 5 day(s) | 13 % |
| Dry Hop | Centennial | 20 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |