

# IBIPA- Emperor

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **53**
- SRM **5.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **75C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 4.52 kg (50%)  | 81 %  | 4   |
| Grain | Pszeniczny     | 3.62 kg (40%)  | 85 %  | 4   |
| Grain | Płatki owsiane | 0.905 kg (10%) | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Waimea  | 100 g  | 15 min   | 14 %       |
| Dry Hop             | WAI-ITI | 100 g  | 4 day(s) | 4.1 %      |
| Dry Hop             | Waimea  | 50 g   | 4 day(s) | 17 %       |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--|------|-------|--------|------------|
| Lochristi<br>Brettanomyces<br>Blend THE YEAST<br>BAY | Ale  | Slant | 250 ml | ---        |

## Notes

- <https://www.piwo.org/forums/topic/14390-alderaan-brewery/page/13/?tab=comments#comment-494492>  
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