

# Imperial AIPA

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **99**
- SRM **7.2**
- 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 **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 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	5.75 kg (79.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (6.9%)	79 %	16
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Caramel Aromatic	0.25 kg (3.4%)	75 %	65
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	65 g	60 min	15.5 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Citra	35 g	0 min	12 %
Aroma (end of boil)	Mosaic	35 g	0 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %