

Imperial AIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **88**
- SRM **10.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (76.9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (5.5%) | 79 % | 10 |
| Grain | Briess - Carapils Malt | 0.5 kg (5.5%) | 74 % | 3 |
| Grain | Carabohemian | 0.4 kg (4.4%) | 75 % | 170 |
| Grain | Płatki pszeniczne | 0.3 kg (3.3%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.4 kg (4.4%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 14.55 % |
| Boil | Chinook | 15 g | 60 min | 12 % |
| Boil | Zythos | 30 g | 20 min | 9 % |
| Boil | Sorachi Ace | 30 g | 20 min | 9 % |
| Boil | Chinook | 15 g | 20 min | 12 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |

| | | | | |
|-----------|----------|------|----------|-------|
| Whirlpool | Cashmere | 30 g | 0 min | 6 % |
| Dry Hop | Cashmire | 60 g | 4 day(s) | 9 % |
| Dry Hop | Amarillo | 60 g | 4 day(s) | 9.5 % |
| Dry Hop | Sybilla | 30 g | 4 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| Fermentis Us - 05 | Ale | Slant | 300 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips | 5 g | Mash | 60 min |
| Fining | Mech irlandzki | 5 g | Boil | 10 min |