Imperialna AIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **35**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg *(94.4%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg *(5.6%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	35 g	60 min	14.7 %
Whirlpool	Citra	30 g	0 min	13.5 %
Whirlpool	Mosaic	30 g	0 min	12 %
Whirlpool	Amarillo	30 g	0 min	8.8 %
Dry Hop	Citra	60 g	4 day(s)	13.5 %
Dry Hop	Mosaic	60 g	4 day(s)	12 %
Dry Hop	Amarillo	60 g	4 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	1200 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.