

Chili Imperial Aipa

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **52**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (86.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (13.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| First Wort | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| First Wort | Ahtanum | 20 g | 5 min | 5 % |
| Boil | Ahtanum | 10 g | 75 min | 5 % |
| Boil | Cascade | 30 g | 75 min | 6 % |
| Aroma (end of boil) | Citra | 30 g | 90 min | 12 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|-----------|----------|
| Flavor | Papryka Chili suszoka kruszona | 80 g | Secondary | 4 day(s) |