

# Farmhouse Imperial AIPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **72**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (48.4%)  | 80 %  | 5   |
| Grain | Pilzneński                 | 1 kg (16.1%)  | 81 %  | 4   |
| Grain | Pszeniczny                 | 1 kg (16.1%)  | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%)  | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.2 kg (3.2%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 28 g   | 60 min   | 12 %       |
| Boil                | Simcoe | 27 g   | 35 min   | 13.2 %     |
| Aroma (end of boil) | Mosaic | 20 g   | 5 min    | 10 %       |
| Dry Hop             | Simcoe | 100 g  | 5 day(s) | 13.2 %     |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 150 ml | FM         |