

# Imperial AIPA

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **43**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (95.8%)	80 %	5
Grain	Carabelge	0.35 kg (4.2%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Citra	10 g	0 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

### Notes

- burzliwa 5-7 dni 18 stopni  
cicha 10-14 dni 18 stopni  
*Nov 18, 2018, 2:51 PM*