

# Imperialna AIPA II 13.03

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **33**
- SRM **5.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (94.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.7 %
Whirlpool	Equinox	25 g	1 min	13.1 %
Whirlpool	Cascade	25 g	1 min	7.1 %
Whirlpool	Simcoe	25 g	1 min	13.2 %
Whirlpool	Mosaic	25 g	1 min	12 %
Dry Hop	Equinox	50 g	4 day(s)	13.1 %
Dry Hop	Cascade	50 g	4 day(s)	7.1 %
Dry Hop	Mosaic	50 g	4 day(s)	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

## Yeasts

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