

# IBIPA- Emperor

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **4**
- SRM **5.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (45.7%)	81 %	4
Grain	Pszeniczny	4.1 kg (42.6%)	85 %	4
Grain	Płatki owsiane	0.63 kg (6.5%)	85 %	3
Sugar	Candi Sugar, Clear	0.5 kg (5.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	100 g	1 min	11 %
Dry Hop	Galaxy	120 g	4 day(s)	14.5 %
Dry Hop	Vic Secret	60 g	4 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi Brettanomyces Blend THE YEAST BAY	Ale	Slant	250 ml	---