

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 | --- |