

Imperial AIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **99**
- SRM **7.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.75 kg (79.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.9%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (6.9%) | 85 % | 4 |
| Grain | Caramel Aromatic | 0.25 kg (3.4%) | 75 % | 65 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 65 g | 60 min | 15.5 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 35 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 35 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |